

RELIEF BOND ISSUE PLAN RATIFIED BY CIVIC GROUP

Conferees Accept Suggestion of Committee of 71 for \$4,600,000 in Securities and \$2,000,000 Loan by U. S. Government.

MAYOR CALLS ON GOVERNOR TO ACT

Vote to Be Arranged in November—Realty Men Demand Special Tax Bills to Meet Interest and Sinking Fund.

Mayor Miller this afternoon sent a telegram to Gov. Caulfield, urging that the Governor apply at once to the state loan from the Federal government under the pending relief bill to include \$2,000,000 for St. Louis.

The amount, \$2,000,000 was not included in the Mayor's telegram, but that figure appeared in the recommendation of the Committee of 71, presented at a City Hall meeting today, and in the recent resolution of the Board of Aldermen.

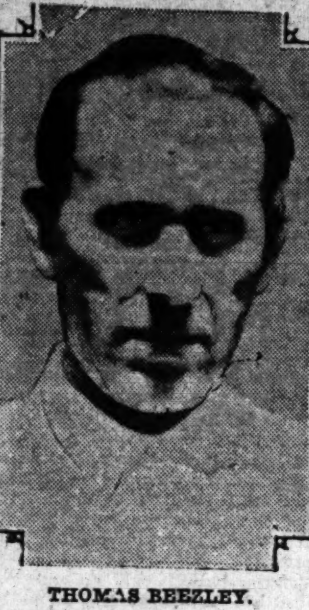
At today's meeting of business and civic leaders, the Federal loan of \$4,600,000 bond issue to be placed upon in November were agreed on as necessary parts of the relief program. The recommendation was accepted without dissent, and the Mayor said steps would be taken to put the bond proposal before the voters.

In his telegram to the Governor Mayor Miller said:

"The Federal relief bill expected to pass this afternoon or tomorrow morning. It is imperative that you, Governor, certify Missouri's needs to Washington, that the request for loans be made as soon as possible. Undoubtedly avalanche of applications following passage, and will be a distinct advantage to be gained. You will recall Board of Aldermen formally asked by resolution that you make a request in support of St. Louis' needs. Will gladly lend any assistance for the end, in developing our local situation for the relief of the city. I am sure I am sure to cooperate with you in whatever manner necessary."

President Neum of the Board of Aldermen referred to the Municipal Bridge toll tax bill now pending and estimated that it would raise between \$750,000 and \$1,000,000 a year. He indicated part of this amount might be used to pay the bonds of the city.

ACCUSED OF PART IN RIOT, ENDS LIFE



THOMAS BEEZLEY.

FOREST RANGER SLAIN, BRIDE SHOT IN CANADIAN CABIN

Unidentified Assassants Fire Through Window and Then Enter Building.

By the Associated Press. ROSSBURN, Man., July 15.—Lawrence Lees, young Dominion forest ranger, is dead and his bride of five weeks is in the hospital at Clear Lake as the result of an attack on a forestry station in Riding Mountain forest reserve, 14 miles north of here.

Lees was slain late Wednesday night when unidentified assailants fired through the window of the station, the shot piercing his neck. A few minutes later the killers entered the cabin as Mrs. Lees was telephoning police and shot her down.

A search was quickly organized by Royal Canadian Mounted Police. Poachers in the national park were suspected by police of being responsible for the attack. Ill feeling developed recently among some residents of the district, police said, because of Lees' strict enforcement of poaching and timber regulations.

PROF. ELY, 79, BECOMES FATHER

Son Born to Economist and Wife Wed Last Summer.

NEW YORK, July 15.—Prof. Richard F. Ely, 79 years old, one of the most noted of American economists, is the father of a son born July 1, it became known today. Prof. Ely married Miss Margaret Hahn, formerly one of his students at Northwestern University, in the summer of 1931.

Mrs. Ely, who is in her early 30s, received her Ph. D. at Northwestern. Prof. Ely at the office of the Institute for Economic Research, Inc., of which he is head, confirmed the news of the birth of a son. "He's a fine, big kicking fellow, an eight-pound boy," he said. "We have named him after William Brewster."

FAIR TONIGHT, TOMORROW; NOT SO WARM TOMORROW

THE TEMPERATURES.

At St. Louis, Mo., today: 82° at 9 a. m.; 84° at 11 a. m.; 86° at 1 p. m.; 88° at 3 p. m.; 86° at 5 p. m.; 84° at 7 p. m.; 82° at 9 p. m.; 80° at 11 p. m.; 78° at 1 a. m.; 76° at 3 a. m.; 74° at 5 a. m.; 72° at 7 a. m.; 70° at 9 a. m.; 68° at 11 a. m.; 66° at 1 p. m.; 64° at 3 p. m.; 62° at 5 p. m.; 60° at 7 p. m.; 58° at 9 p. m.; 56° at 11 p. m.; 54° at 1 a. m.; 52° at 3 a. m.; 50° at 5 a. m.; 48° at 7 a. m.; 46° at 9 a. m.; 44° at 11 a. m.; 42° at 1 p. m.; 40° at 3 p. m.; 38° at 5 p. m.; 36° at 7 p. m.; 34° at 9 p. m.; 32° at 11 p. m.; 30° at 1 a. m.; 28° at 3 a. m.; 26° at 5 a. m.; 24° at 7 a. m.; 22° at 9 a. m.; 20° at 11 a. m.; 18° at 1 p. m.; 16° at 3 p. m.; 14° at 5 p. m.; 12° at 7 p. m.; 10° at 9 p. m.; 8° at 11 p. m.; 6° at 1 a. m.; 4° at 3 a. m.; 2° at 5 a. m.; 0° at 7 a. m.; -2° at 9 a. m.; -4° at 11 a. m.; -6° at 1 p. m.; -8° at 3 p. m.; -10° at 5 p. m.; -12° at 7 p. m.; -14° at 9 p. m.; -16° at 11 p. m.; -18° at 1 a. m.; -20° at 3 a. m.; -22° at 5 a. m.; -24° at 7 a. m.; -26° at 9 a. m.; -28° at 11 a. m.; -30° at 1 p. m.; -32° at 3 p. m.; -34° at 5 p. m.; -36° at 7 p. m.; -38° at 9 p. m.; -40° at 11 p. m.; -42° at 1 a. m.; -44° at 3 a. m.; -46° at 5 a. m.; -48° at 7 a. m.; -50° at 9 a. m.; -52° at 11 a. m.; -54° at 1 p. m.; -56° at 3 p. m.; -58° at 5 p. m.; -60° at 7 p. m.; -62° at 9 p. m.; -64° at 11 p. m.; -66° at 1 a. m.; -68° at 3 a. m.; -70° at 5 a. m.; -72° at 7 a. m.; -74° at 9 a. m.; -76° at 11 a. m.; -78° at 1 p. m.; -80° at 3 p. m.; -82° at 5 p. m.; -84° at 7 p. m.; -86° at 9 p. m.; -88° at 11 p. m.; -90° at 1 a. m.; -92° at 3 a. m.; -94° at 5 a. m.; -96° at 7 a. m.; -98° at 9 a. m.; -100° at 11 a. m.; -102° at 1 p. m.; -104° at 3 p. m.; -106° at 5 p. m.; -108° at 7 p. m.; -110° at 9 p. m.; -112° at 11 p. m.; -114° at 1 a. m.; -116° at 3 a. m.; -118° at 5 a. m.; -120° at 7 a. m.; -122° at 9 a. m.; -124° at 11 a. m.; -126° at 1 p. m.; -128° at 3 p. m.; -130° at 5 p. m.; -132° at 7 p. m.; -134° at 9 p. m.; -136° at 11 p. m.; -138° at 1 a. m.; -140° at 3 a. m.; 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MUNICIPAL BR
TOLL ON PRIVA
AUTOS PROPP

He then adjourned court for luncheon.

Those attending the White House conference, in addition to Glass and Wagner, were Senators Verbeck (Rep.) South Dakota, and

Saturday Ba
Royal Marble Divinity
Tutti-Frutti Stollen

Bakery Specials
 Cake 45c
 35c


809 Wa

ington

[Faint, illegible text]

The card, it was
bear a poetic expres-
wishes for the Presi-

• **Leppert-Roos** •
809 Washington



806 Olive

Bakery Specials
 Cake 45c
 35c

poetic expression of good
for the President.

pany.

HUDSON MOTOR CAR CO

COMPANY, DETROIT, MICH.
© 1932, Hudson Motor Car Company

OLIVE ST. WYOMING

LITZER Open
Evenings

One of these days Hudson-Essex will announce such a car.

Trade Your Old Washer

Thor

Model
\$79.50
Value

**Spinner
Type**

\$49.50

**SALE TWO DAYS
Friday & Saturday**

\$1 Places This Thor in Your Home

ELECTRIC WASHER



Model
314-C
\$69.50

LEHMAN

1011 OLIVE ST.
"OPEN EVENINGS TILL 9 P.M."

**JOHN P. SHEPLEY CHOSEN
PARIS MEDICINE CO. HEAD**

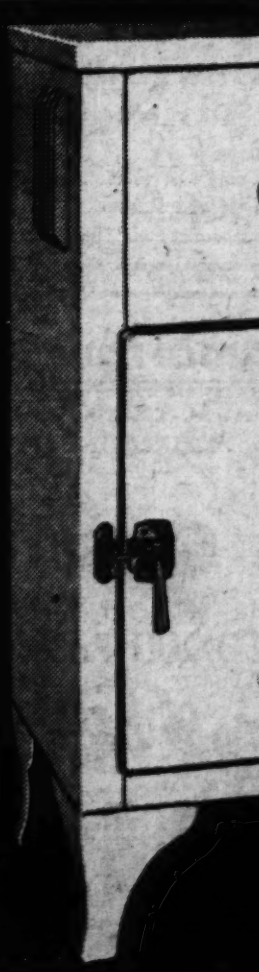
Position Temporary; St. Louis Union Trust, of Which He Is Officer, Hold Stock

John R. Shepley, vice-president of the St. Louis Union Trust Co., has been elected president of the Paris Medicine Co., to succeed Frank U. Hammett, who retired because of ill health. Hammett became president after E. W. Grove died, son of the founder of the company, was made chairman of the board.

Harry B. Goldsmith of New York, former sales director of several of the American Home Products Co., was elected vice-president and general manager in charge of operations.

Shepley said his election was temporary. The St. Louis Union Trust Co. holds in trust a large portion of the stock of the company.

SALE!
Guaranteed Electric
Refrigerators!



LIMITED NUMBER ONLY
TERMS
\$1.50 Weekly
\$63⁹⁵

Complete and Delivered to Your Home!

This is Wurlitzer's answer to the demand for big, efficient electric refrigeration at a price in keeping with economic conditions. And — only the magnitude of Wurlitzer's buying power for their coast-to-coast chain of stores makes it possible to offer this Electric Refrigerator at this amazingly low price.

1006 OLIVE ST. WURLITZER Open Evenings

ADMITS PLOTTING STATLER HOLDUP; NAMES ROBBERS

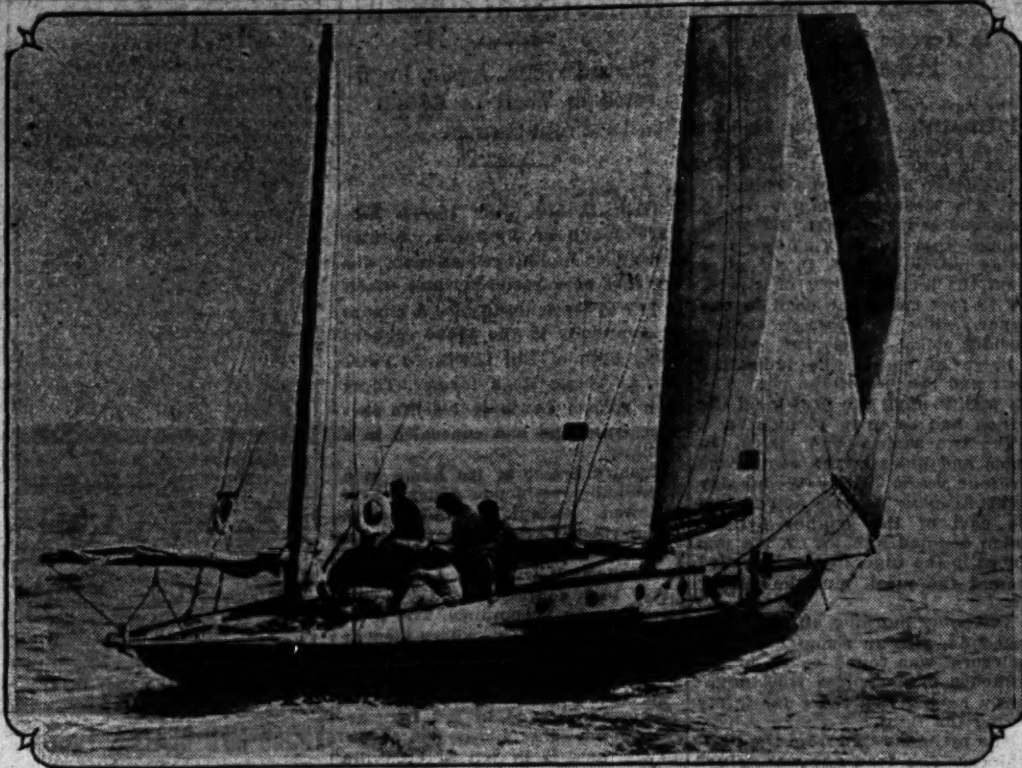
**Fred Deutch, Ex-Employee,
Confesses Planning \$4200
Theft — One Suspect
Caught.**

Fred Deutch, a painter employed at Hotel Statler, has confessed to the police that he planned, but did not take part in, the robbery of Herbert McWilliams, cashier of the Statler, in which \$4200 was taken by two men on the mezzanine floor of the hotel, the morning of July 7.

On his statement the police are holding Theo Glenn Harmon, an unemployed clerk and ex-convict of 3011 Eads avenue, and are looking for another man, a relative of Deutch, who is named by Deutch as having taken part in the robbery. Harmon has been identified by McWilliams, but denies the charge.

The police recovered \$240 of the money from the safe of a house in Brees, Ill., to which Deutch directed them. He said he received \$390 from the robbers for his preliminary assistance to them, and used \$150 in paying bills. They recovered also \$584 in bills of various denominations, up to twenties, from a box in Harmon's room. Two \$20 bills bore numbers which had been reported as those of the stolen bills. Harmon said the money was inherited by his wife, but she de-

Roosevelt Yachtsmen Crossing the Sound



THE Democratic candidate for President, FRANKLIN D. ROOSEVELT, and his three sons aboard the yacht Myth II, stepping along with the mizzen furled.

GOV. ROOSEVELT'S YAWL TOWED THROUGH THE CAPE COD CANAL

SANDWICH, Mass., July 15.—Gov. Franklin D. Roosevelt and his cruising companions aboard the yawl Myth II passed through the Cape Cod Canal today at the end of a tow line and emerged on the waters of Massachusetts Bay a few minutes after 10 o'clock.

The yawl's canvas was immediately spread to a moderate north-west breeze and the course shaped for Gloucester, Marblehead or Manchester, 60 miles up the coast. The Myth II was towed through the canal, which makes unnecessary the long trip around Cape Cod, by the power yacht Ambassador.

We Give Eagle Stamps

Special Saturday!... 344 Pairs

Men's Two-Tone Oxfords
\$4.00, \$5.00 and \$8.00 VALUES

Includes the famous "Doctor" and Tread Straight Shoes!

Sizes 6 to 11 1/2
Widths AA, A, B, C, D.

Black and White
Tan and White
Pigskin and Tan
Two-Tone Tan

Superior in Quality and Workmanship

Also a Selection of Two-Tone FOOT BREEZERS

Special! \$3.25

Ventilated to Keep Feet Cool

"The Store That Really FITS YOU"

C.E. Williams
SIXTH and FRANKLIN
Quality Shoes for All the Family

IT'S HERE YOU WILL LIKE IT

HUSMANN'S
LARGE
ICE CREAM
25¢

NONE BETTER

SONNENFELD'S
610 to 618 WASHINGTON AVE.

**Choice of Every
Summer White
and Pastel Hat**

Values to \$20

Genuine Imported Ball-bunnies, French Fur Felts, Rough Straws, Fabrics and Crepes..... **\$3.75**

Choice! Every \$5 Hat

White and Colors

Felts, Rough Straws, Crepes and Novelty Fabrics..... **\$2.50**

\$5, \$7.50 and \$10 Hats **\$1**

Early Summer Straws and Fabrics in Brims and Turbans. Colors only..... **\$1**

(Millinery Shops—Second Floor.)

MODIFICATION LEAGUE LISTS CANDIDATES IT WILL SUPPORT

Backs Koehler for Governor and Kiel and Clark for U. S. Senator.

The Advisory Committee of the National Modification League, which has offices in the Federal Commerce Trust Building, has announced the following slate of endorsements of candidates running for nomination:

Republican—Leo E. Koehler for Governor, Henry W. Kiel for United States Senator; Polite Elvins, Rowland L. Johnston, Carl J. Otto, Don Purteet, Jacob Hill Karchmer, Henry F. Niedringhaus, John M. Hadley, Sam A. Clark, Bernard Boggy, L. C. Dyer, James Stewart, Duncan Mellier and Louis E. Miller for Congressmen.

Democratic—Bennett C. Clark for United States Senator; Albert J. Graff, L. N. Stacey, John D. Taylor, Lee B. Ewing, John J. Cochran, Joseph B. Shannon, J. H. Dickbrader, Ruben T. Wood, Clyde Williams and Richard M. Duncan for Congressmen. Three more endorsements for Congress are to be made.

HELD FOR KILLING BYSTANDER IN INDIANA BANK ROBBERY

Alleged Holdup Man Arrested at Chicago Is Suspect in Dear Mute's Murder.

By the Associated Press.

CHICAGO, July 15.—Ray Coffeen, 28 years old, was arrested here last night as a suspect in the \$7200 robbery July 5 of the Bank of San Pierre, Starke County, Ind., in which Albert Benham, 45-year-old deaf mute, was slain.

Coffeen was seized by county highway police co-operating with William R. Burton, operative of a private detective agency, who said he had been on Coffeen's trail for two weeks after learning he had been living in Suburban Oak Forest.

Benham was slain when he walked into line of machine gun fire. San Pierre authorities at the time expressed opinion the six robbers were members of the gang that robbed a Crown Point (Ind.) bank the week before.

Coffeen, Burton said, was an associate of Joe Rolle, alleged liquor dealer, in Gary, Ind.

MORE CHILDREN IN SCHOOL Percentage Increases in 10 Years, Census Shows.

WASHINGTON, July 15.—America is sending more of its children to school.

The Census Bureau reported today that 69.3 per cent of the boys and girls from 5 to 18 were attending school April 1, 1930. Ten years before the percentage was 64.3. The 1930 pupils totaled 26,849,439. More boys than girls were in college; more girls than boys in lower grades.

Unofficial Glider Record.

By the Associated Press.

ELMHURST, N. Y., July 15.—An unofficial record for a passenger glider was set at the third annual gliding meet here yesterday when

Boyd's **BOYD-RICHARDSON ~ OLIVE & SIXTH**
SUBWAY STORE

**SEMI-ANNUAL
TRIPLE SHIRT SALE**

Wilson Bros. and Merick Samples and Seconds

Thousands of shirts from standard makers, who guarantee full-cut body sizes, careful tailoring and fine fabrics. Any shirts which do not pass your own inspection may be exchanged. Several grades of broadcloth, oxford, madras and percale fabrics. Large selection of whites, plain colors and neat patterns in collar-attached, collar-to-match and neckband styles. Sizes 13 1/2 to 17. Mail orders carefully filled.

\$1.00 and \$1.50 SHIRTS 3 for \$1.65	\$1.95, \$2.50, \$3 SHIRTS 3 for \$2.85
\$1.65, \$1.95, \$2.50 SHIRTS 3 for \$2.10	\$2.50, \$3, \$3.50 SHIRTS 3 for \$3.75

Special Group \$3.50 WHITE SHIRTS, 3 for \$4.95

SALE OF WILSON BROS. PAJAMAS AND UNDERWEAR
[Samples and Seconds]

\$1.50 Pajamas70c	\$1.50 Rayon Union Suits45c
\$1.95, \$2.50 Pajamas95c	\$2, \$2.50 Rayon Union Suits70c
\$2.50, \$3 Pajamas1.35	\$4 Assorted Union Suits1.10
\$3, \$3.50 Pajamas1.70	50c Athletic Shirts25c
\$5 and \$6 Pajamas2.15	\$1 Athletic Shirts35c
\$7 and \$8 Pajamas3.15	\$2 Nightshirts85c

SPECIAL CLOTHING REDUCTIONS

Two-Trouser TROPICALS \$17	Two-Trouser TROPICALS \$14
---	---

Regular \$25 Suits Regular \$20 Suits

Large Selection of Cool Summer Suits. Plain Colors and Neat Patterns. Well Tailored

GENUINE GAYLEY SEERSUCKERS.....\$8.50
\$15 SUMMER SUITS—1 and 2 Trousers.....\$10.00

LINEN SUITS... \$8

Coat and Trouser Suits at a new low price. Imported, white linen, pre-shrunk. Style-right models. Sizes 34 to 46. Also long and shorts.

\$2.50 Straw Hats, \$1.45
Extra Value Sennits
Other Sennits... \$1 \$5 Panamas... \$2.95

50c MEN'S HOSIERY . 21c
Blacks and new patterns. Slight seconds.

50c, 75c, \$1 NECKWEAR... 20c
Special purchase of Summer weights.

75c and \$1 NECKWEAR 35c
Large selection, solid colors and new patterns.

75c TRACK PANTS... 35c
Men's Athletic Shirts.....35c

Other Extreme Reductions
[Some Seconds]

\$1.50 Golf Hose65c	\$1.50 Rayon Union Suits45c
35c Hosiery15c	\$2, \$2.50 Rayon Union Suits70c
\$1 Union Suits65c	\$4 Assorted Union Suits1.10
75c Sport Belts45c	50c Athletic Shirts25c
\$1 Hosiery40c	\$1 Athletic Shirts35c
\$1.50, \$2 Neckwear70c	\$2 Nightshirts85c
75c Union Suits45c	

Sport Wear

Sport Coats\$7.95	Linen Knickers\$2.15
Linen Knickers\$2.15	\$1.85 Sweaters\$1
\$1.85 Sweaters\$1	Wash Ties35c
Wash Ties35c	White Sport Shoes\$4.55
White Sport Shoes\$4.55	\$4 Bathing Suits\$2.45
\$4 Bathing Suits\$2.45	Flannel Trousers\$4.35
Flannel Trousers\$4.35	Linen Slacks\$2.15
Linen Slacks\$2.15	\$1.50 Sweaters\$1.65
\$1.50 Sweaters\$1.65	Linen Caps\$1
Linen Caps\$1	\$3.50 Bathing Suits\$1.65
\$3.50 Bathing Suits\$1.65	\$2.50 Beach Robes\$1.95

**BOYD'S JULY
SALE!**

With a major part of the hot weather still ahead, Boyd's present special prices which offer a most unusual opportunity to save on just the things you need.

**\$2.50 SHIRTS
now \$1.85**

Whites, plain colors and stripes. Collar attached, neckband and collar-to-match styles.

\$1.95 Shirts now \$1.10
Whites, solid colors, stripes. All collar attached.

\$3.50 White Shirts \$2.35
White Oxfords and extra quality broadcloths, in collar-attached styles. \$3.50 pique white fabrics, in both collar-attached and neckband style.

\$1-\$1.50 Neckwear . 69c
Summer silks in foulards and crepes. 3 for \$2

\$1.50-\$2 Neckwear . 85c
Fine domestic and imported crepes and foulards. 3 for \$2.50

\$2-\$2.50 Neckwear, \$1.10
Fine imported Summer Silks. 3 for \$3

\$2.50 Neckwear... \$1.45
Finest imported crepes and failles. 3 for \$4

EXTRA VALUE Neckwear... 50c
A large variety of the most desirable fabrics and colors.

\$5 Dobb's Sennit Straws... \$3.95
\$4 Dobb's Sennit Straws... \$3.15
\$2.50 Pledgeworth Sennits... \$1.95
\$3.50 British Boater Sennits... \$2.75
\$5 Boyd Special Panamas... \$3.95
\$7.50 Dobb's Panamas... \$5.85
\$10 Dobb's Panamas... \$7.85
\$6, \$6.50, \$6.85 Sport Shoes... \$5.85
\$8 White Sport Shoes... \$6.85
\$10 Sport Shoes... \$7.95
Broken lines Johnston-Murphy \$12.50 and \$15 Sport Shoes... \$7.95

\$1 Hosiery (3 Pairs, \$2) 70c
Fine silks and fine lisle, in this season's desirable patterns and colors. Included are full-fashioned lisle socks, in black and plain colors.

Other Hose . 25c, 35c
Large assortment of this season's best patterns and colors, in mesh weaves and plain colors, with clocked designs.

75c & \$1 Shirts & Shorts 55c
Shirts are 75c and \$1 qualities, in white and colored broadcloths, fine madras, raincoats and mesh weaves. Side tie, elastic back and French back styles.

Shirts are 75c qualities in white lisle, white mesh weaves and ribbed lisle.

Tropical Pajamas, \$1.95
Special lot of fine tropical weights quality French neck pajamas, which sold last season at \$2.50 and \$3.00

\$3.50, \$5 Pajamas \$2.85
A large variety of fine fabrics, in this season's new patterns and colors.

\$1.50 Union Suits . 95c
Madras and broadcloth.

Summer Robes . \$3.95
Blue-Tan-Green.

\$3.50 Linen Slacks \$2.85
Imported White Linens.

\$1 HANDKERCHIEFS, FRENCH LINEN . 65c
25c HANDKERCHIEFS, WHITE (1 for \$1) 18c
35c HANDKERCHIEFS, WHITE LINEN . 25c
FANCY SILK HANDKERCHIEFS . 65c

Boyd's
BOYD-RICHARDSON—OLIVE AT SIXTH

Beginning Tomorrow
AT 9 A. M. IN 88 ADELINE
SHOPS ACROSS THE NATION

Sale
50,000 Pure Silk
Full bias cut
SLIPS
94¢

ADELINE CHIFFON HOSIERY NOW 39¢ PR.
First Quality Full Fashioned

IMPORTED LACE TRIM! White and Flesh
—All Sizes, 36 to 44—Amazing at 94c

**ADELINE HOSIERY SHOPS,
417 North 6th St.**

Satur

\$1-Size N Bath Po
A refreshing Powder to pat or swim! In with large variety. Purchase a Summer's supply. (Str)

Women's Bathing
All-wool, and to date with lines, and low broken sizes 34 to 40..... (Bea Th)

\$1 Ma Toilet V
Use this refreshing Ma Water after you is specially priced for this sale at (Str)

Arline C Combin
A 1/2-lb. jar of Jar Arline Clear and an 8-oz. bottle Skin Tonic both for only..... (Str)

Boys' S Swim
"Speed" more knitted of all with skirts attached. All plain colors (For)

\$1.98 Und
Floral Print Chemises and tailored Panties. Large sizes. C include extra sizes..... (Second Thr)

Smart J Greatly R
Including silk brown, black, and flannel in blue, brown, grouped from higher prices, (Sp T)

25 Fe Garden
Heavy blue 4-inch Gard 25-foot length with coupling den, garage, etc., laundry, etc., (Fif Th)

\$10.95 Steel C
Just 20 of five Porch sturdy all-steel gay striped covers. Now pri (Rev)

Summer Store Hours: 9 to 5 Daily, Including Saturdays

For Telephone Shopping Service—Call CEntal 6500

STIX, BAER & FULLER

GRAND-LEADER

Saturday... the Last Day to Participate in Our Great July

\$1-Size Mavis Bath Powder

A refreshing Dusting Powder to put on after tub or swim! In 1-lb. can, with large velour puff. Purchase a Sum-mer's supply. Can. 45c (Street Floor.)

Women's \$2.98 Bathing Suits

All-wool, and right up to date with their fitted lines, and low sun-backs; dark and bright colors; broken sizes 34 to 40. \$1.98 (Beach Shop—Third Floor.)

\$1 Mavis Toilet Water

Use this delightfully refreshing Mavis Toilet Water after your bath. It is specially priced for this sale at... 69c (Street Floor.)

Arline Cream Combination

A 1/2-lb. jar of the popular Arline Cleansing Cream and an 8-oz. bottle of Arline Skin Tonic, both for only... \$1 (Street Floor.)

Boys' \$1.50 Swim Suits

"Speed" model Suits, rib knitted of all-wool yarns, with skirts attached. All plain colors... \$1 (Fourth Floor.)

\$1.98 Silk Undies

Floral Print Panties and Chemises—lace-trimmed and tailored Dance Sets and Panties. In all regular sizes. Chemises include extra sizes... \$1.49 (Second Floor and Thrift Avenue.)

Smart Jackets Greatly Reduced

Including silks, in maize, brown, black, navy, white, and flannel in dark green, blue, brown, black, re-grouped from \$3.98 higher prices, at... \$3.98 (Sports Shop—Third Floor.)

25 Feet of Garden Hose

Heavy black moulded 1/2-inch Garden Hose, in 25-foot length, complete with couplings. For garden, garage, laundry, etc... \$1 (Fifth Floor and Thrift Avenue.)

\$10.95 All-Steel Gliders

Just 20 of these attractive Porch Gliders—with sturdy all-steel frames and gay striped covers. Now priced \$6.95 (Seventh Floor.)

UNDER-SELLING! DEMONSTRATION!

The Red, White and Blue Signs Indicate the Sale Bargains



Nelly Don Dresses

—Formerly \$5.98! In Voile and Mesh

\$3.98

No need to tell you that these are SMART Frocks, with Nelly Don's usual distinction! Pastel voiles (with jackets)... flowered voiles and sports styles in lace mesh cottons! Sizes 14 to 40. (Second Floor.)



Gossard Combinations

Made to Sell for \$10 and More, Now...

\$5.98

A large assortment of the popular Gossard Combinations in styles for tall, average and medium figures. Satins, satin brocades, batistes... mostly all with lace bust sections! (Corset Salon—Second Floor.)

Women's Silk Mesh Hose

All Full Fashioned! Regularly \$1, Now...

79c

3 Pairs \$2.25

Silk from top to toe! The popular medium size Mesh Hose in favored Summer shades! All have picot-edge silk tops. (Hosiery—Street Floor.)



\$8 DRESSES

The Women's and Misses' Dress Shops... and even the Gown Room... contribute to this Under-selling group... and remember, Saturday is the last day! Daytime crepes, sheer crepe dresses and ensembles, distinctive prints, white silks and chalky crepes... we can't begin to give you a complete idea of the variety. Come and see for yourself.

Sizes 12 to 20, 34 to 44, 16 1/2 to 26 1/2

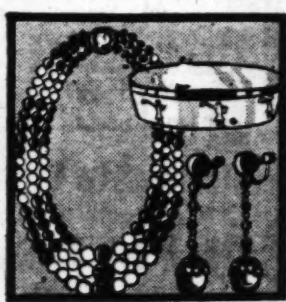
Bathing Accessories Reduced!

SLACKS of flannel, jersey, white duck, and seersucker... PAJAMAS of every kind... BEACH ROBES of terry cloth and other smart cottons...

1/3

Special! Terry Cloth Mat Robes, \$1.98

(Third Floor.)



Smart Costume Jewelry

All New Summer Styles! Regularly \$1, Now...

29c

You'll find many pieces that will add smartness and color to your Summer wardrobe in this wide assortment of new Costume Jewelry. Replica pearls, crystals and metal earrings, necklaces, bracelets and clips. (Jewelry—Street Floor.)

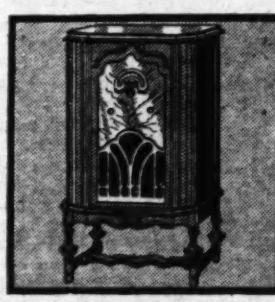


Silver-Plated Flatware

By R. Wallace & Son! Guaranteed 25 Years!

17c

A beautiful assortment of this well-known silver-plated flatware in the charming "Du Barry" pattern. Stainless steel knives and staple pieces are included. You can make up a complete set at a great saving! (Silverware—Street Floor.)



1932 Model Clarion Radio

Regularly \$49.50—Complete Now for

\$24.95

This is a full-size, 7-tube super-heterodyne with newest features, including tone control, multi-mu power, etc. Walnut finished cabinet.

\$5 First Payment (Fifth Floor.)

\$5 Summer Footwear



White Kid, White Linen, White Mesh, Beige Kid, Blue Kid, Patent Leather...

\$3.98

You can count on an excellent selection of styles in your size... even though size assortments in each model are incomplete! You can be sure, too, that these are the very styles that have been most popular in our current showings... and that all types of Shoes for sports, street and dressy costumes are included.

(Second Floor.)

You Save Approximately One-Half in This Sale of Nationally Known Summer Suits



\$7.99

Small Charge for Alterations

We Can't Tell the Name of the Nationally Known Fabric—That Was the Manufacturer's Restriction

This is the first reduction of the season on this type of Suit and the price is LESS THAN THE REGULAR WHOLESALE COST. Extraordinary conditions made it possible for us to purchase 1500 of these Suits to sell at this price. Now, extraordinary savings are yours on Suits that are known the nation over for quality.

NOT Tropical Worsted
NOT Linen
BUT

You'll Recognize the Fabric as Soon as You See It! (Men's Store—Fourth Floor.)

Thousands of Men's SHIRTS

Of a Quality So Fine That a Comparative Price Would Seem Unbelievable

\$1.18

Madrases and broad-cloths as fine as you can hope to find at twice this price! Patterns of unusual smartness, and white. All sizes and sleeve lengths. (Street Floor.)

Selz Sport Shoes

Regularly \$5—Choice at Only

\$3.98

At this sale price you may choose black and white, tan and white or two-tone elk combinations. All sizes and widths. (Men's Shoe Shop—Street Floor.)



ROOSEVELT HASN'T ANY PROGRAM, HURLEY SAYS

Opening G. O. P. Campaign in Middle West He Asks "What Is New Deal?"

By the Associated Press.

COLUMBUS, O., July 15.—The administration's attack on the presidential candidacy of Franklin D. Roosevelt was turned loose for the first time in the Middle West last night, with a speech by Secretary of War Patrick J. Hurley. The speech, declaring the Democratic party and its candidate have "no program" for breaking the depression, was delivered at the platform convention of Ohio Republicans.

Both Hurley and United States Senator Simeon D. Fess, who preceded him, praised President Hoover. The Secretary termed the President the champion of American principles, while Fess described him as "the only man living equipped to handle the problems of the day."

Turning to Roosevelt's speech accepting the Democratic nomination, Hurley said he was intrigued by the nominee's pledge to a "new deal" for the American people. "Just what is this new deal?" he asked. "The Governor does not enlighten us."

Hurley made no mention of prohibition, but reviewed the administration's accomplishments which he said included a fight for maintenance of American standards of living, proper tariffs, opposition to wage reductions, and the bolstering of confidence of the financial world and the stopping of bank failures by the formation of a private banking pool of half a billion dollars.

The Secretary criticized the Democratic vice-presidential nominee, John N. Garner, and other members of the House of Representatives majority, alleging they had attempted to put the Government "into business against private enterprise."

Several hours after Hurley's speech the Ohio convention Resolutions Committee adopted a State platform plank endorsing the national plank for resubmission of prohibition and the convention today adopted this report.

RESERVE BANK HEADS MEET

By the Associated Press.

WASHINGTON, July 15.—Governors of most of the 12 Federal Reserve Banks of the country conferred here today with members of the Federal Reserve Board.

The nature of the conference was not divulged and officials of the board declined to say what was discussed. It was not a regular meeting of the board but the governors meet frequently between scheduled sessions. In addition to George L. Harrison, Governor of the New York bank, W. R. Burgess, deputy governor, was present.

Store Hours: 9 to 5 Daily

STIX, BAER & FULLER

(GRAND-LEADER)

Hundreds of These Fans Are Now Providing Summer Comfort in St. Louis Homes!



Knapp-Monarch

FANS

Oscillating—Specially Priced

\$4.98

1-Year Guarantee!

1. 9-Inch Size!
2. Oscillating Type.
3. No Radio Interference!
4. With Cord and Plug!
5. For A. C. Current!
6. Genuine Brass Blades!
7. Black Enamel Frame!

8-Inch Size, Non-Oscillating, \$1.94

Mail Orders Promptly Filled. Shipping Charges Extra. For Telephone Shopping Service Call CEntal 6500.

(Fifth Floor and Thrift Av.)

NUGENTS

Summer Store Hours: 9 A. M. to 5 P. M., Including Saturday

All Suits Altered
Free! And Ready
for Wear on Sunday!



We're Shooting the Works!!

Season-End Reductions—Now
Before the Parade Has Passed!

SUMMER SUITS

\$10.00 Seersuckers!
3-Piece Linen Suits!

Never has any store taken such drastic measures so early in the season—but why wait until the demand has passed to offer real savings? Genuine Imported Linens with vests included—the Finest Seersuckers obtainable and a few cool Tropical Worsteds in a variety of shades—all at a price that would even be remarkable after the season has passed.

Nugents—Third Floor

\$7.85

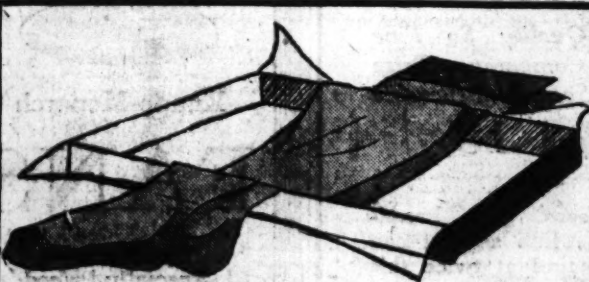
SIZES
for Slims—
for Stouts—
for Shorts—
for Regulars—

Men's \$1.85 to \$2.50
Straw Hats
\$1.00

A most welcome sale—a marvelous chance to buy a fresh Hat to finish the season. Flatfoot, Sennits, Milans and Toyos. All sizes.
Nugents—Third Floor

1000 Men's Fine
Summer Ties
19c

1000 men's fine quality Summer Ties in desirable stripes and figures. Every Tie in this sale is a light Summer fabric and design.
Nugents—Main Floor, North



Chiffon Hose

Qualities for Which You Paid Much
More—Just a Short Time Ago!

More than 2000 pairs in this drastic July Clearance! Sheer lace-top chiffon Hose with narrow French heels and reinforced elastic foot. Every pair first quality and full fashioned. Many Summer shades.

49c

Sizes
8½ to 10

Nugents—Street Floor, North

CITY LABOR TO GET \$2,000,000 FROM AUDITORIUM WORK

Two-Thirds of \$3,000,000 Construction Cost to Go to Wage Earners—Start in 3 Weeks.

About two-thirds of the \$3,000,000 construction cost of the Municipal Auditorium, which is expected to be started soon, will go to St. Louis labor in the form of wages, President Kinsey of the Board of Public Service estimated today.

While the number of workmen to be employed in direct construction cannot be estimated, Kinsey said the number engaged at one time likely would be as many as 1000, with a minimum of 50. The city anticipates that construction will last about a year and a half and can be started within three weeks.

It is planned to award the contract to the Boas-Kiel Construction Co. next Tuesday. This firm, headed by former Mayor Kiel, a candidate for the Republican nomination for United States Senator, was low bidder in the letting on June 23. There was a delay in awarding the contract because of an injunction suit interfering with the city's plans, but the suit was dismissed last Wednesday.

The auditorium, to occupy a large site adjoining Memorial Plaza on the south side of Market street, between Fourteenth and Fifteenth streets and extending nearly to Clark avenue, was provided for in the 1923 bond issue, but has been subjected to various long delays.

To Buy Materials Here. Available for construction purposes is about \$3,000,000. Kinsey said the direct payment to construction workmen for labor would be about 50 per cent of the price, or about \$1,500,000. The bulk of the materials—which represent the other half of the cost—are likely to be purchased in the St. Louis district, Kinsey believes. He bases this opinion on information about the trend of prices and the factor of convenience. In the production of these materials, about half of the price represents local labor, Kinsey calculates. Thus nearly \$800,000 more of the expenditure would find its way speedily to labor of this district.

One major item of expenditure will go outside of St. Louis, and Kinsey says this cannot be avoided. It is the item of cut stone for the exterior walls of the building. The city has specified the famous Indiana Bedford stone, a white substance, for the walls.

"No local stone is satisfactory or produced in big enough blocks for this purpose," the board president explained.

"Bedford stone was used for the walls of Municipal Courts Building and Civil Courts Building, and it is desired to have all the Plaza structures harmonize. If we had to use local material for the walls, only brick or terra cotta could be utilized."

"We cannot modify a structure which is to be used and looked at by the people for many years to come to meet a short-time emergency. Stone from elsewhere in Missouri would not be satisfactory and probably would have to be cut at the source. We will save the city \$100,000, the architects state, by having the Bedford stone finished at the quarry mills, where there is proper equipment. Besides, it would be slower to ship the rough stone here for cutting."

Part of Excavation Done. Excavation for the northern part of the auditorium has been done, under an advance contract. The new contract will call for the rest of the excavation as the first step. One of the largest items of construction, and of labor, will be the erection of 4000 tons of steel for the framework. One St. Louis fabricator has estimated that the steel subcontract will amount to about \$400,000, of which about \$200,000 will be paid to labor in the St. Louis district.

Other crafts which will have employment in large volume, Kinsey said, include electrical workers, concrete workers, carpenters, the various pipe trades and sheet metal workers.

Announcement has not been made by the prospective general contractor of the recipients of subcontracts for the various divisions of work.

The people voted \$5,000,000 in bonds for the auditorium, which has been designed by the Plaza Commission, Inc. About \$1,300,000 has been spent for the site and the plans. About \$700,000 is to be reserved for the extensive equipment and furnishing which will be required, but with the hope that prices will prove low enough to leave some money for additional construction.

When construction cost was estimated several years ago it was thought the structure as planned would run over \$6,000,000. Prices tumbled in the depression. Boas-Kiel offered to carry out the entire original plan for \$3,825,000. Since this much money is not available, all features cannot be completed, but the fund will stretch much farther than had been anticipated. It had been feared that only the northern part could be built, omitting the back part with its great hall of 12,000 seats.

Bids were received in various combinations of units. Kinsey and the architects are working out the scheme of just what shall be included in the contract. Until this is determined the exact contract price will not be known, Kinsey

also is making a new calculation of the financial requirement for furnishings and equipment, including an organ and theater seats.

Plans for Building. It has been determined that the entire shell or exterior structure will be completed. This will carry with it the concrete-covered frame of the great hall, but not the finishing of that space. It would be possible for certain gatherings to make this arena usable anyway. A very large exhibition space covering the whole ground floor will be finished, Kinsey said, and so will the music hall or theater of 3500 seats in the northern part and four halls of 700 seating capacity each. An ornate main lobby and various miscellaneous facilities will be completed.

If the money stretches far enough—as Kinsey hopes it will—a bank of committee rooms on one side of the great hall can be finished also, but they will not be included in the first contract. Another bank of committee rooms will have to be left undone.

The building design provides for great flexibility of use. Heating and ventilating apparatus will be arranged to serve only those rooms which are in use. On the colder winter days unused sections will be heated to the minimum temperature of 40 degrees. Incidentally, Kinsey anticipates that one favorite use of the halls will be for dancing parties, in view of the experience of other cities. The building is intended to be a general community gathering place.

'SAFETY SHELL' KILLS MAN

Explodes When Being Tested in Laboratory.

By the Associated Press. CHICAGO, July 15.—A "safety shell" designed to lessen hazards of coal miners' work, exploded in a laboratory yesterday, killing William Strube, president of a machine company.

The shell, invented by Frank Armstrong, an official of the Safety Mining Co., was being tested with air as its motive force instead of carbon dioxide, which Armstrong originally used. Armstrong, present at the time, was unharmed.

Killed Trying to Board Train. Arthur Moore, 35, near old Negro, was killed last night by a Pennsylvania freight train at the Kingshighway crossing near East St. Louis. He was attempting to board the train.

Amand Moll, Band Director, Dies. PEORIA, Ill., July 15.—Amand Moll died here today in his seventy-ninth year. He had been leader of Spencer's band since 1872 and directed a concert last Sunday.

UNIVERSAL CO. SPECIALS

\$3 ELECTRIC FANS
8-inch induction type, 8-1/2 inch motor, Comp. \$1.29
\$8 Fan, 8-inch Monarch...\$2.59
\$10 8-inch Oscillating Fan, \$4.59
\$12 Oscillating Fan, 10-inch, \$6.44

AUTO \$12.93
Seat Covers \$5 to \$25 value; large stock; full coverage; 3 bargain groups.
\$3.99 Drum Auto Tire Covers...59c
90c Straw Seat Pads, 45c
and 50c Auto PADS, 100% cotton, with Auto Seat and back covers, complete...\$1.49

OPEN EVENINGS TILL 9

UNIVERSAL CO.
1014 OLIVE

CLOSING OUT

ALL SPRING AND SUMMER

S-H-O-E-S

The store that really fits you. We save you money on every pair.

NEW LOW PRICES

\$2.65 \$3.65

O.C. KELLY
310 N. 3rd Street

TRAVEL AND RESORTS

A delightful, economical vacation...

7 day cruise

CHICAGO \$67.50
BUFFALO \$67.50
and Return
INCLUDING MEALS AND BERTS

Summer take a Great Lakes Cruise. Days of sailing thru regions rich in beauty. Scenic views. Restful dining. Sports and dancing galore. You meet new friends, see new lands. All have satisfied that you've had the best vacation in years.

GREAT LAKES TRANSIT CORPORATION
For full information apply to Tourist or Railroad Agent.

or C. O. Vesterling, Gen. Agent, 110 Waterman's Bank Bldg., St. Louis Mo.

Thrifty DRUG STORE

Friday & Saturday
at 707 Washington

Our Challenge!

We defy anyone to undersell us! We fear no competition; we always meet or undersell all competitors! And we mean it!



25c Woodbury's Soap 13c

We undersell.....

25c Mennen's 9c

Borated Talcum.....

35c Pond's Creams 17c

Yes, We Absorb Tax...

THRIFTY Absorbs the Tax!

ON EVERY ITEM IN this ad and also 1000 other items. Our competitors say they pay the tax? We defy this statement! Prove it to yourself and then buy at Thrifty and buy for less!

50c Molle 19c

Shaving Cream

50c Salomint 16c

Tooth Paste

25c Peechee 15c

or Sha Milk

Squibbs' Oil 46c

Amolin 34c

Phillips' 26c

Lyon's 34c

Ovaltine 59c

Pluto Water 26c

Mum 19c

Aspirin 16c

Deodorant—35c Size.

4 Tins of 50 Each...1.07

CIGARETTES

Lucky Strikes

or Chesterfields

Tin of 50 27c

4 Tins of 50 Each...1.07

CIGARS

6 for 15c

5 for 20c

Dozen...1.69

U.S. Rubber Co.'s

TIGER Golf Balls

3 for 47c 89c

Dozen...1.69

We Pay the Tax, and How!

\$1.00 Lucky Tiger 39c

50c Unguentine...26c

\$1 Hopper's 56c

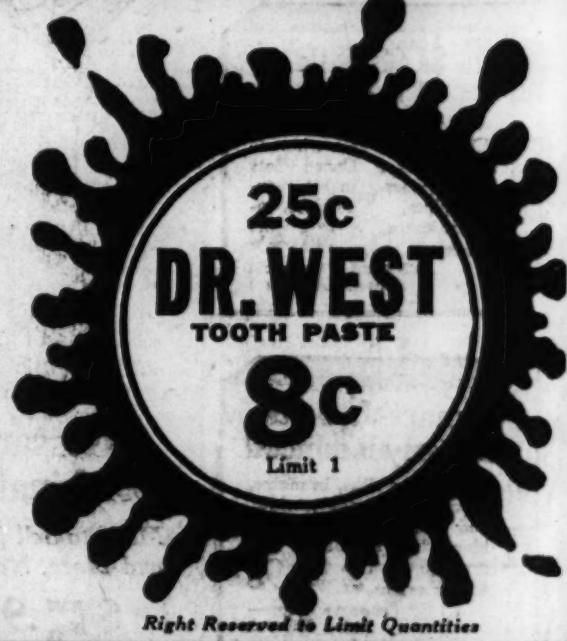
25c Mavis Talcum 11c

75c Mineral Oil 19c

Heavy and Pure! Pint

EX-LAX 26c

50c Size Limit 1



Right Reserved to Limit Quantities

A Logical Conclusion

Your want ad should be printed in the Post-Dispatch because the Post-Dispatch is read in far more homes in every district in St. Louis, daily or Sunday, than any other newspaper. Call MAin 1111—for an adtaker and have your wants filled.

"The Thing Buy More cause Cheap, Things Afford NEW Y

Clear MEN

15—\$14
8—\$25
18—\$10
124—\$2
35—\$33
25—\$22

MEN PAJAN

A late Sum Broadcloths, sateen. 5 sty Group

1500 P

Were 35c and ors, fancy cloe and silk-and-ra pair

100 Pa

250 N

Were \$1.00. A silks, silk linet tel colors and Group

1200 S

Were \$1.00 e shorts of fine white and pat

Continu

JULY S

of SHIP

Were \$1

\$1.95

3 for \$3

Men's Shop—F

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100 Wo

Formerly

150 Wo

Formerly

All styl "ba

Beach Sh

Scrugg

"The Things We
Buy Merely Be-
cause They're
Cheap, Are the
Things We Can't
Afford."
NEW YORK TIMES.

Vandervoort
Quality

has never been sac-
rificed for price. Be-
cause we have consis-
tently maintained the
quality standard...
only quality merchan-
dise is featured in our
clearance sales.

Clearance! MEN'S CLOTHING

15—\$18 Tropical Worsteds ...	\$13.95
8—\$25 Tropical Worsteds ...	
18—\$18 and \$20 Linen Suits ..	
124—\$27.50 Tropical Worsteds	\$18.95
35—\$35 Tropical Worsteds ...	
25—\$22.50 to \$32.50 Linens ...	

Men's Shop—Second Floor

MEN'S FURNISHINGS

PAJAMAS \$1.00

A late Summer purchase—values to \$2.95.
Broadcloths, Jacquard madras and lightweight
sateen. 5 styles

Group of Silk Pajamas, Formerly \$10, Now...\$4.95

1500 Pairs Socks

Were 35c and 50c. Conservative patterns, solid col-
ors, fancy clocked designs in excellent-wearing silk
and silk-and-rayon. You may buy 4 pairs for \$1, or
pair

100 Pairs Silk Hose, Formerly \$1, Now...65c

250 Neckties

Were \$1.00. A good vacation investment. Pure-dye
silks, silk lined, and resilient construction. Plain pas-
tel colors and patterns with light backgrounds.

Group of \$2, \$2.50 and \$3.50 Ties...\$1.35

1200 Shirts and Shorts

Were \$1.00 each. Coolly absorbent knit Shirts;
shorts of fine broadcloth or madras in plain colors,
white and patterns. 3 for \$1.00, or, each...

Men's Shop—First Floor

Continuing JULY SALE of SHIRTS

Were \$1.10
\$1.95

3 for \$3.00

Men's Shop—First Floor

Drastically Reduced—ALL STRAW HATS

\$1.65 Hats now reduced to.....	\$1.00
\$2.45 Hats now reduced to.....	\$1.85
\$3.00 Hats now reduced to.....	\$2.25
\$3.50 Hats now reduced to.....	\$2.65
\$4.85 Hats now reduced to.....	\$3.65
\$5.00 Hats now reduced to.....	\$3.75
\$7.00 Hats now reduced to.....	\$5.25

Men's Shop—First Floor

Now! Get Your Suntan at Savings!

Clearance! WOMEN'S BATHING SUITS

100 Women's Wool Bathing Suits \$1.98
Formerly \$2.98 and \$3.98

150 Women's Wool Bathing Suits \$2.98
Formerly \$3.98 and \$5.98

All this season's merchandise! A variety of colors and
styles...high in fashion importance...including the smart,
"bared to the sun" back! All sizes.

Beach Skirts, in smart stripes, Formerly 75c...35c

Beach Shop—Second Floor

Scruggs Vandervoort Barney

Summer Store Hours: 9 A. M. to 5 P. M. Daily

STATE COMMISSION ORDERS PIPE LINE FIRM TO SUPPLY FULTON WITH NATURAL GAS

Panhandle Company, Willing to Serve Own
Subsidiary But Not City-Owned System,
Will Appeal to Courts.

By the Jefferson City Correspondent
of the Post-Dispatch.

JEFFERSON CITY, July 15.—The Missouri Public Service Commission held today that it had jurisdiction to regulate the Panhandle Eastern Pipe Line Co., an interstate natural gas line, as a public utility, and ordered the company to furnish natural gas, at reasonable rates, to a municipally-owned gas distribution system to be constructed in Fulton, Mo.

This is the first ruling by the Missouri Commission on the question of compelling a natural gas line to furnish service. The case likely will be carried to the United States Supreme Court for a final decision, because of the regulatory principle involved and the company's contention it is engaged in interstate commerce and is not subject to State regulation.

Natural gas pipeline companies operating in Missouri heretofore have escaped State regulation, on their contention of interstate operation, and have fixed their own rates and chosen their customers. If the commission ruling is sustained by the courts, cities and towns and other prospective users along these lines will be in a position to compel the furnishing of gas service, under state regulation.

Fulton Refused Franchise. The City of Fulton instituted the test case with an application for an order to compel service, after the pipe line company had refused to furnish gas for a proposed municipally-owned distribution system. The pipe line had offered to serve Fulton if a franchise was granted to the company's subsidiary distributing company, the Central States Gas Utilities Co. Fulton refused to grant a franchise.

The commission today ruled the refusal of the Panhandle Eastern to serve Fulton was "arbitrary and discriminatory."

It held there was no difference between furnishing gas to the city for distribution to users by a municipal corporation, and furnishing it to a privately owned utility corporation for distribution to users.

"The defendant (the pipe line) holds itself out to serve other distributors and does serve all distributors except municipal corporations," the commission stated. "It holds itself out to serve all industrial consumers who will pay its rates. Under these circumstances, we regard it as requisite that it serve without discrimination municipal corporations as well as private distributors."

Fulton voted an \$80,000 bond issue for construction of a municipal gas distribution system early in 1931. The bonds have not been sold and construction has not been started, pending determination of the test case.

St. Louis Intervenes. After Fulton filed the case last September, the City of St. Louis intervened, because of the importance of the regulatory principle. City Counselor Muench and Associate City Counselor Ferris participated in the hearings. The City of Fayette also intervened, after the Panhandle Eastern had refused to supply gas for a proposed municipal gas system in Fayette.

The pipe line company fought the case, contending the company's operations were in interstate commerce, that it was not a public utility within the meaning of the state law, and that the commission had no jurisdiction to regulate the business of the company or to hear the Fulton complaint.

Commissioner English, who wrote the commission report, overruled the company's contention. It was not subject to state control. He held the evidence clearly showed that the pipe line company and its distributing subsidiary, the Central States Gas Utilities Co., constituted one common enterprise, actually engaged in the local distribution of gas in interstate commerce in Missouri. Upon this ground, he said, the commission asserted its jurisdiction over both corporations.

The Central States is entirely owned by the Panhandle Eastern. The officers and directors of the two companies are virtually identical, and the two companies have the same office in Kansas City. The Commission pointed out that the arrangement by which the Central States received gas from the Panhandle Eastern for distribution in several towns in which it holds franchises, had not even been reduced to writing. The Central States had submitted to state regulation, but the parent company had not.

Commissioner English held that under the circumstances there could be no doubt of the fact that the two corporations were merely different departments of the same business.

He said the courts had held that such a difference in the corporate forms of the different branches of a business could be ignored when such forms were used to violate public policy.

In Common Enterprise. "There can be little doubt," he said, "that the use of these corporate forms, though having no sinister intent, does serve to hinder and thwart the full regulation of the distribution of natural gas to the citizens of Missouri by this enterprise, and that such regulation is a part of the declared public

policy of this state, as evidenced in the Public Service Commission act."

The facts fully justified the finding that the companies were engaged in a common enterprise, in interstate commerce, the Commissioner said, "and we, therefore, will assume jurisdiction of both corporations as if they were but one."

Commissioner English also pointed out that the Panhandle Eastern, while denying in this case that it was a public utility, had entered the courts of the state to condemn land for right of way for its line, and had stated it was a public utility in the condemnation petition.

The applicants contend earnestly and cite convincing authorities in support of their contention that the exercise by the defendant of the right of eminent domain necessarily stamps it with the characteristics of a public utility and imposes upon it the obligation of service without discrimination," the commissioner said. "With this contention we agree."

"We regard it preposterous that a company could obtain lawfully from the state the privilege of exercising the sovereign right of eminent domain and at the same time deny the citizens of that state the correlative privileges which attend the public use of the private property so taken."

The commission in the order did not attempt to fix the rates at which gas must be furnished Fulton, but prescribed they must be "reasonable."

Commissioner English's report was concurred in by Chairman Milton A. Stahl and Commissioners John H. Porter and J. Fred Hill. Commissioner Almon Ing dissenting, holding the Panhandle Eastern pipe line was not dedicated to public use, and therefore was not under the jurisdiction of the commission. He declared the company was not rendering general public utility service.

The Panhandle Eastern's pipe line originates in Texas, extends through Kansas, Missouri and Illinois and terminates in Indiana. The line in Missouri is 264 miles in length. It enters Missouri near Louisburg, Kan., crosses the Missouri River at Boonville and crosses the Mississippi River at Louisiana, Mo.

The line passes Fulton about 25 miles to the north, but a lateral main extending to the municipal limits of Fulton already has been built, to serve an industrial concern in Fulton.

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SLAYER OF MAN TRYING TO ENTER HOME EXONERATED

Coroner's Jury Finds Death of William Fabik of East St. Louis Accidental.

Peter Solomon, also known as George Mignerone, was exonerated of blame in the fatal shooting of William Fabik, 41-year-old miner, by a coroner's jury in East St. Louis yesterday which returned a verdict of accident.

Testimony showed that Fabik was shot as he was attempting to enter the home of Solomon, 1119 North Eighth street. Intoxicated and barefooted, according to Solomon, he apparently believed he was at the home of a brother, Frank Fabik, who lived in the neighborhood.

Solomon, an employee of a commission company, fled after the shooting at 2:30 a. m. Wednesday, and did not surrender to police until 10 hours later. He said he had become frightened after shooting Fabik.

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The line passes Fulton about 25 miles to the north, but a lateral main extending to the municipal limits of Fulton already has been built, to serve an industrial concern in Fulton.

which gas must be furnished Fulton, but prescribed they must be "reasonable."

Commissioner English's report was concurred in by Chairman Milton A. Stahl and Commissioners John H. Porter and J. Fred Hill. Commissioner Almon Ing dissenting, holding the Panhandle Eastern pipe line was not dedicated to public use, and therefore was not under the jurisdiction of the commission. He declared the company was not rendering general public utility service.

The Panhandle Eastern's pipe line originates in Texas, extends through Kansas, Missouri and Illinois and terminates in Indiana. The line in Missouri is 264 miles in length. It enters Missouri near Louisburg, Kan., crosses the Missouri River at Boonville and crosses the Mississippi River at Louisiana, Mo.

STAR SQUARE

Auto Parts, Brunswick Tires, Sporting Goods, Plumbing, House Paints, Electric Goods, Garden Hose, Lawn Mowers

2-Gallon NOT OR GOLD CAMP JUG \$1.49
3925 W Florissant
3028 N Grand
2300 S Grand
5032 Gravois
3224 Meramec
PHONE CENTRAL 5020
Downtown Stores 1129 LOCUST ST.-20th LOCUST

FLY AND CASTING RODS LUCKY STRIKE Fly Rod
New Brunswick Fly Rods, 4 1/2 and 5 ft. Split Bamboo Casting Rods, 4 1/2 and 5 ft. Garfish guides, Reversible Tackle Value \$1.95
Minnow Buckets, 79c
\$2.50 WINCHESTER 5000 STEEL CASTING ROD—Garfish Guides; Double Grip. 89c
BAITS SOUTH BEND HEDDIN CRICK CHUB and FAW PAW Baits. New brand. Flies to the much wanted numbers. 49c 3 for \$1.25

Guaranteed GARDEN HOSE \$1.98
50-Foot Section with Couplings...
14-in. Ball-Bearing LAWN MOWERS HIGH WHEEL Self-Sharpening \$4.75
Reg. \$10 Value

\$2 Sport Goggles 95c
Roller Awnings, \$1.29
Canvas Awnings, 39c

12.50 10-Inch Oscillating FAN \$6.95
A large well-built 10" Fan, with overcast motor.
8-Inch FAN \$1.39
GALVIN 12, 14 and 16 Inch Oscillating 3-Speed Fans... \$14.75
Value to \$25

ELECTRIC FIXTURES
DOWNTOWN STORE, 1129 LOCUST
4 and 6 LIGHT CEILING FIXTURES \$2.95
Wired Ready to Install
Sample Heavy Brass, 4-Light Fixtures Value to \$15...\$5.95

PAINTS POLISHES
HOUSE PAINT \$1.39
18 COLORS Guaranteed Equal to GALLON \$2.00 Paints
Duplex Gloss Enamel—White only, Gallon...\$1.89
Supreme Floor Trim Varnish, Gallon...\$1.39

Steelcoat POLISH, 59c
Regular \$1.00 Pint...
Simoniz Polish...29c
Ducos 7 Wax Polish...44c
Ducos 7 Wax Cleaner...44c
Johnson's Wax...39c
\$1 McAlister Polish...59c
\$1 Ducos 7 Polish...59c

Supreme 100 Pct. Pure PENNSYLVANIA OIL
5 Gallons In Your Can \$1.95
Heavy or Med. 5-Gallon Sealed Can, Only \$2.19

CROWN TOP STEEL TRUNKS...\$6.49 UP

PLUMBING SUPPLIES
AT LOWER PRICES
At Our Downtown Store, 1129 Locust St.
KITCHEN SINKS With 5-Year Guarantee

43-Inch Snow White Apron Kitchen Sink...\$16.25
Low Prices; 25c Value
Gas Water Heaters...\$1.25
\$2.50 Combination Bathing Faucet...\$1.25

Special Purchase NATIONALLY FAMOUS
Burgess Gulls Famous Bismarck
BUHRKE Matched DRIVERS, BRASSIES, SPOONS
FOR LESS THAN 1/2 PRICE
Regular \$11 and \$12.50 Values
\$4.98
Chromium steel tees and drivers, 5-iron, 6-iron, 7-iron, 8-iron, 9-iron, 10-iron, 11-iron, 12-iron, 13-iron, 14-iron, 15-iron, 16-iron, 17-iron, 18-iron, 19-iron, 20-iron, 21-iron, 22-iron, 23-iron, 24-iron, 25-iron, 26-iron, 27-iron, 28-iron, 29-iron, 30-iron, 31-iron, 32-iron, 33-iron, 34-iron, 35-iron, 36-iron, 37-iron, 38-iron, 39-iron, 40-iron, 41-iron, 42-iron, 43-iron, 44-iron, 45-iron, 46-iron, 47-iron, 48-iron, 49-iron, 50-iron, 51-iron, 52-iron, 53-iron, 54-iron, 55-iron, 56-iron, 57-iron, 58-iron, 59-iron, 60-iron, 61-iron, 62-iron, 63-iron, 64-iron, 65-iron, 66-iron, 67-iron, 68-iron, 69-iron, 70-iron, 71-iron, 72-iron, 73-iron, 74-iron, 75-iron, 76-iron, 77-iron, 78-iron, 79-iron, 80-iron, 81-iron, 82-iron, 83-iron, 84-iron, 85-iron, 86-iron, 87-iron, 88-iron, 89-iron, 90-iron, 91-iron, 92-iron, 93-iron, 94-iron, 95-iron, 96-iron, 97-iron, 98-iron, 99-iron, 100-iron, 101-iron, 102-iron, 103-iron, 104-iron, 105-iron, 106-iron, 107-iron, 108-iron, 109-iron, 110-iron, 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EXECUTION STAY FOR MEADOWS AND NEGRO MURDERER

State Supreme Court for
First Time in 20 Years
Acts to Give Time for Ap-
peal.

Stays of execution until Aug. 12 for Andrew B. Meadows, 56-year-old night watchman, and Emmerson White, 31-year-old Negro, who were to be hanged in the city jail at 6 a. m. today for murder, were granted at 10:30 o'clock last night by the State Supreme Court en banc.

The condemned men, under the death watch on the sixth floor of the jail, received the news half an hour later. Chief Justice Atwood telephoned Sheriff Strodtman, who at once informed Meadows, 22-year-old daughter, Lenora. She carried the news to her mother and a woman friend of the family, who screamed, causing Meadows, he said later, to think the stay had been denied. Meadows' wife and daughter had been with him most of yesterday.

Appeal to U. S. Court. The stay for Meadows was granted on application of his attorneys, Herbert H. Blair and Forrest C. Donnell of St. Louis and James A. Potter of Jefferson City, to enable them to perfect an appeal to the United States Supreme Court or to apply for a writ of error or certiorari. Attaches of the State Supreme Court for more than 20 years said it was the first time within their memory that a stay of execution of a death sentence had been granted by the court.

The Court, on its own motion, then granted a similar stay for White, who was not represented by counsel, since the contentions of Meadows' attorneys, if sustained, would apply also to the Negro's case.

After arranging for a hearing, Blair and Donnell went to Jefferson City by automobile, arriving at 7:30 p. m. With Potter, they first presented an application for a writ of habeas corpus for Meadows' discharge, which was denied. The application attacked the validity of the death sentence and the constitutionality of the State capital punishment law as re-enacted in 1919 after capital punishment had been abolished in Missouri in 1907.

The attorneys contended that Meadows was about to be deprived of his life without due process of law inasmuch as Section 2719 of the Missouri statutes provided that in the case of a death sentence the trial court should deliver to the Sheriff a death warrant fixing a day for execution not less than four weeks nor more than eight weeks from the time of the sentence.

They pointed out that the legal period for Meadows' execution had expired since the death sentence was passed in 1919 by the Circuit Court in St. Louis. The death sentence, however, had not been carried out by reason of Meadows' appeal to the State Supreme Court, which affirmed the lower court on June 10. A motion for a rehearing was overruled July 7, eight days before the execution was to take place.

The attorneys sought to show also that in re-enacting the capital punishment law the Legislature failed to make an exception from the general section of the statutes governing execution of sentences to cover cases in which there had been an appeal from a death sentence.

Their point was that the general section, No. 2719, did not authorize execution of a death sentence beyond the time limit fixed by section 2719, because the latter law was enacted subsequent to the former.

Cautious Refused to Act. The Supreme Court on Tuesday denied Meadows' application for a writ of habeas corpus presented on the technicality that the Legislature had not legally re-enacted the capital punishment law. Gov. Caulfield had refused to act on Meadows' appeal for clemency and had declined to commute White's death sentence or grant a reprieve to him.

Donnell said that the appeal to the United States Supreme Court would be based largely on the points raised in the applications for

TO SUE MILLIONAIRE HUSBAND FOR DIVORCE



ABOVE, MRS. VINCENT BEN-DIX, wife of the millionaire auto and airplane accessories manufacturer of Chicago, who has announced that she will sue for a divorce. Before marriage in 1923 she was Miss Elizabeth Channon.

After the news of the stay was received at the jail last night, the Sheriff's death watch was removed and the prisoners returned to the custody of Frank Primavesi, warden of the jail. The prisoners, distinctly cheerful, were back in their former quarters today.

Meadows seemed to have lost hope yesterday, although his calm remained unbroken. White, on the other hand, said "I know the Lord will save me." He is a convert to Catholicism.

Meadows is under the death sentence for his part in the burning of the Buckingham Annex Hotel, destroyed Dec. 5, 1927, with the loss of seven lives, and White for the murder with a hatchet of a 70-year-old Negro on New Year's day, 1930.

SUIT OVER RIVER DES PERES ASSESSMENT OF BENEFITS

Mrs. Selma Redmond Seeks to Enjoin Commissioners From Signing Report.

A motion to set aside the assessment of benefits in the condemnation of right-of-way for the River des Peres drainage works, was filed with Circuit Judge Ryan today by Mrs. Selma Redmond. Mrs. Redmond, a widow and a nurse, owns six acres of land on Tennessee avenue, on which she was awarded \$462 in damages and charged \$4032 in benefits. She is a member of the St. Louis Benefit Tax Association, which has been opposing benefit taxes in general, and is represented by August Walz, a leader in that movement.

The motion asks that the Commissioners be enjoined from signing the benefit report they have proposed, and the city from preparing the report. It asserts that the improvement should have been paid for altogether from bond funds, without assessment of benefits. However, it complains that the proceedings were not brought under a State law to enable charging benefits against land near the drainage channel, in St. Louis County.

ADVOCATES 30-HOUR WEEK TO AID UNEMPLOYMENT HERE

H. D. McBride Urges Hiring of Persons Who Must Support Selves or Dependents.

A 30-hour week and jobs predicated on the necessity of self-support and support of dependents were advocated last night by H. D. McBride, general chairman of the American Legion unemployment campaign.

"If all employers would spread the available work to as many men and women as possible," McBride said, "and condition every job on the requisite that the employee must support himself or dependents, the relief situation of the community would be aided materially."

Yesterday's job-finding report recorded a total of 76 new jobs, 27 of them permanent for men and seven permanent for women.

2798 Families Given Flour. JOPLIN, Mo., July 15.—Government-milled flour has been distributed to 2798 families of Jasper County, in the vicinity of Joplin, during the last 90 days. Distribution has been through the Red Cross.

With or Without Appointment Permanent \$1 Wave Finger and Shampoo 50c Ambassador Beauty Shop Fifth Floor 501 Ambassador Theatre Bldg. Garfield 6179 Hair Dyeing \$3.98 Experienced Licensed Operators \$6 Permanent Wave... \$2.50 \$15 Milky Wave Permanent \$5 Open Evenings by Appointment

THREE ARE INJURED IN CLASH OVER HIRING OF ROAD WORKERS

Two Contractors and Truck Driver Attacked by Residents at Poyner, Mo.

DONIPHAN, Mo., July 15.—E. J. and John M. Holler of Hannibal, brothers and contractors for the O'Dell Construction Co. of Hannibal, and L. G. Boatright, a truck driver for the company, suffered injuries in an attack near here yesterday for the hiring of outsiders on a road construction project. E. J. Holler suffered a fractured skull, while his brother and Boatright were less seriously hurt.

The O'Dell company had the contract for graveling Highway 21, and the Holler brothers were said to have brought about 15 employees into this community to do the work.

Protesting against this, a crowd of about 20 or 25 residents gathered near Poyner, where the construction company was working, and a heated argument followed. Three or four members of the group then attacked the Hollers and Boatright, officers said. E. J. Holler was said to have been hit over the head with a wrench.

BORAH SAYS HE WON'T HEAD NATIONAL THIRD PARTY TICKET

Senator Makes Statement After Conference With Prohibition Leaders.

By the Associated Press. WASHINGTON, July 15.—After another conference with prohibition leaders today, United States Senator Borah of Idaho said he was not a candidate for nomination for President on a third party ticket.

"I am not a candidate for nomination on a third party and never have been," he said. The statement was made after Borah had conferred in his office with D. Leigh Colvin, chairman of the Prohibition party, and others of the prohibitionists.

Colvin flew to Washington from Indianapolis two weeks ago to urge Borah to accept the nomination for President from the Prohibition party, but Borah would not consent. Borah indicated the subject was hardly touched on today.

The party has meanwhile nominated former Representative William D. Uphaw of Georgia.

MAVRAKOS
4953 DELMAR BLVD. LOCUST AT EIGHTH Candies OLIVE AT BRDWAY, GRAND AT WASHN.

FRI. & SAT. SPECIAL
A Seasonable Assortment **39¢** THE POUND

5 STORES IN ST. LOUIS
Manufacturing and Sales, 4709-17 Delmar Blvd.
WE SHIP AND DELIVER CANDY ANYWHERE

Here she goes-men!
BOND'S SALE OF SUMMER SUITS
Starts tomorrow!

The "cream" of this season's Irish Linen Suits
now reduced to **\$6.75**
coat and trousers

Have you noticed how many more men are wearing Linen Suits this year? We have—'cause we've broken all our linen records! And now, with this whale of a saving, we expect a first class stampede.

But don't let that keep you away! We've got a world of crisp, new Linen Suits all set to cool off the perspiring crowds. And if you crave an extra pair of trousers, a \$2 bill does the job. Make a date to be here, today or tomorrow.

Our hand-tailored Linen Suits now \$8.75

BOND CLOTHES D
8th and Washington
Open Saturday Until 9 P. M.

Bolton Flannel Sport Coats
Are Reduced to **\$6.75**

Bond-Tailored Flannel Trousers
Now Reduced to **\$3.75**
No charge for alterations

BOND CLOTHES D
8th and Washington
Open Saturday Until 9 P. M.

BOND CLOTHES D
8th and Washington
Open Saturday Until 9 P. M.

Here she goes-men!
BOND'S SALE OF SUMMER SUITS

It starts tomorrow!

A big slice of our higher-priced Tropical Worsteds

cut down to **\$9.75**
coat and trousers

Sounds almost crazy to cut the price of Summer Suits, with most of the hot weather still ahead of us. But we've learned a lesson—we're going to sell 'em while you want 'em (instead of having a headache, and a big stock, when the season is over).

Even our oldest friends won't recognize these new Sale prices—because they're way under any we've ever had. But everybody can easily recognize the suits these prices will buy—because all of 'em are from our own regular stocks. EVEN THE NEWEST OF THE NEWCOMERS IS INCLUDED. And what's just as important, these are no cheap "special sale purchases" lurking in our clothing racks.

This Sale is calculated to make friends—and hold them. "First come—first served," and the early-birds will carry away some rare bargains.

Our custom-grade Tropicals are reduced to \$13.75
No charge for alterations

Use our Ten Payment Plan
IT COSTS NOTHING EXTRA!
No interest or carrying charges of any kind. Simply pay \$5 at purchase, budget the balance over ten weeks—and that's all!

BOND CLOTHES D
8th and Washington
Open Saturday Until 9 P. M.

HYDE PARK
POWDERED MALT

No Rubbing!
No Scrubbing!

creamy white compound which works dirt yet does not harm fabrics or finishes. For use on painted walls, floors, tile, and in the bathroom. For use at all grocery, hardware, department and drug stores.

GARDEN CITY PAINT & VARNISH CO.
Chicago Illinois

GARDEN CITY
"WATERLESS" CLEANER

LINCOLN, 1109 OLIVE

BIG 5 1/2 Net FULL SIZE
ELECTRIC REFRIGERATORS

FULL SEAMLESS PORCELAIN INTERIOR
\$57
Complete Delivered and Installed
Walls & Excelsior stock Late

AMUSEMENTS

MUNICIPAL OPERA
THEATRE FOREST PARK
THIS WEEK NIGHTLY AT 8:15 LAST TIME SUNDAY
ROSE OF STAMBOUL

Another hit by SIGMUND ROMBERG, composer of "The Merry Widow," "The Mikado," etc., and LEO FALL.

Next Week July 18 SEATS NOW
FIRST TIME IN ST. LOUIS
THE HONEYMOONERS

With Guy Robertson, Charlotte Landis, Mary K. Morton, Doris Paston and Jack Gordon. Also Jones, Geo. Harnell, Manilla Jones, Hope Emerson, others.

Tickets 25c, 50c, \$1, \$1.50, \$2
MUNICIPAL OPERA TICKET OFFICE,
Forest Park, 8th and Olive, Open daily
10 a. m. to 10 p. m. Ticket Office in
Forest Park Open Nightly at 7-10, 1300.

BASEBALL TODAY
Sportsman's Park
Cardinals vs. New York

Game Starts at 3 P. M.
LADIES' DAY TODAY
New York Here Tomorrow
Tickets on Sale at Arcade Bldg.,
Marquette Floor.

FOREST PARK HIGHLANDS
35c—Swimming Pool—35c
Free Entertainment in the Pagoda
LARGE "RESERVATION REFRIGERATOR"
JANETTE LIPP DANCE STUDIO
35c DANCING FREE 35c

WEAL THAT WINTER SUIT TO
The ROOF
About 15 Degrees Cooler.
ARTHUR ROYER, Manager.
Chicken & Steak Dinners, 75c
No Cover. Only Minimum Charge.
Free Parking. Pay Phone. Motorcar.
GRAND AND DELMAR
PHONE FRANKLIN 9296.

PHOTOPLAY THEATERS

UPTOWN
JACKIE "CHIC"
COOPER SALE
"WHEN A FELLER
NEEDS A FRIEND"
ON SAME PROGRAM
"BACHELORS FOLLY"
and LAUREL & HARDY
It's Cool and Comfortable

THEATRE
Nite Jack
"The Rich
and the Poor"
and "The
Crackers"

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Crackers"

PADLOCKED!

The photo-electric sharpness tester—a secret new Gillette device kept under lock and key—proves conclusively that the Gillette BLUE SUPER-BLADE is the keenest blade we have ever produced.

During the First Six Months of 1932:

Real Estate Advertisers Bought More Space in the Post-Dispatch than in All the other St. Louis Newspapers Combined

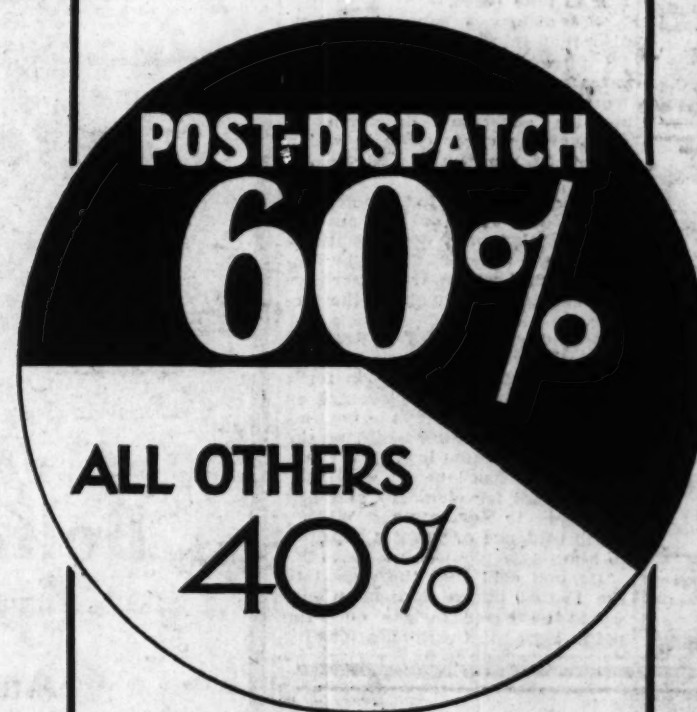
Concentration

The Real Estate Advertising for the
first six months of 1932 follows:

Agate Lines

Post-Dispatch	607,040
All others combined	409,120
Post-Dispatch excess	197,920

During the first 6 months of 1932 the Post-Dispatch carried the highest percentage of Real Estate Advertising ever printed in any St. Louis newspaper.



Sixty per cent of all Real Estate Advertising in St. Louis appeared in the Post-Dispatch. The other 40% was divided between all the other newspapers.

SATURDAY
at 9

So



Men's and Y

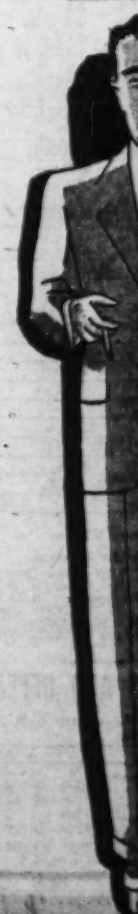
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Priced for

\$

TROPICAL
cool NUI
new KANT KR
LINENS and
other desirable
rics. Wide ran
Basement



**SATURDAY
at 9 A. M.**

FAMOUS-BARR CO.'S BASEMENT ECONOMY STORE

We Give and Redeem in St. Louis
Operated by The May Dept. Stores Co.

Specially Purchased, New Silk

Sale! Dresses

In a Multitude of Captivating Styles for Women and Misses!

They Are "Breath Taking" in Value at

\$3

- Tailored Wash Crepes in White and Flesh!
- Delightful New Prints on Light Grounds!
- Cool "Ice-White" Prints in Smart Styles!
- Wash Crepe Frocks With Sun-Tan Backs!

¶ You'll be amazed as we were at the thrilling values in this selection. Newly arrived, cool Summer Dresses... deftly tailored... cleverly styled... in a manner you'd find only in Dresses much... much higher than \$3. Sizes 14 to 44.

Basement Economy Store



Men's and Young Men's

Summer SUITS

Priced for Clearing!

\$6

¶ TROPICAL WORSTEDS... cool NUROTEX... new KANT KRUSH... smart LINENS and a variety of other desirable Summer fabrics. Wide range of sizes. Basement Economy Store



Charmingly Styled! Delightfully Varied! New

White Hats \$1.29

Ordinarily Priced \$2 to \$2.88!

¶ Hats you'll enjoy wearing with your Summer clothes. Smart white felts... gay white silks... wide-brimmed straws. In many choice models. Large and small head sizes.



Children's Shoes

Specially Offered at

89c

¶ Sturdily made unlined Sandals in white or smoked elk leathers. With splendidly wearing composition soles. Sizes 5 to 2.

Basement Economy Store

Bakery Specials

For Saturday Only!

Large Pecan Loaf Cake... 70c
Cinnamon Rolls... Doz. 30c
German Coffee Cake... 20c
Almond Stollen... 20c
Butter Snails... Doz. 40c

Bakery at Left of 7th Street
Entrance in Basement

Sample Shoes

Sizes 3½ to 4½B Only!

\$4 to \$7 Grades!

\$1.59

¶ An inclusive array of smart Summer and early Fall styles in fashions' favored leathers and colors. Be among the early arrivals who'll grasp this opportunity to save.

Basement Economy Store



CITY TO AWARD \$1,163,000 STREET CONTRACTS SOON

About 75 Per Cent of Paving and Sewer Construction Cost Will Go to Local Labor.

Bids will be received soon for street and sewer construction in St. Louis estimated to cost \$1,163,000. City engineers expect about 75 per cent of the contract prices will go to local labor. About 40 per cent of the cost represents direct construction labor, and labor will derive the balance in the production of materials, virtually all of which will be obtained locally. The undertakings are:

Paving most of widened Natural Bridge avenue, \$492,212.
Paving section of U. S. Highway No. 66 within the city, on Watson road and Chippewa street by the State, \$180,000.
Paving two sections of widened Market street, \$152,207.
Reopening western Grand drive in Forest Park, \$14,700.
Building a cutoff at Grand boulevard, Franklin and Enright avenues, \$14,000.
Tunneling Kingshighway-Westminster sewer, \$140,000.
Reconstructing Seventh street \$50,000.

Bids on the sewer work will be received next Tuesday by the Board of Public Service. The board today set Aug. 15 for receipt of bids on the city street work, and approved plans of the State Highway Department for the building of No. 66.

State Construction in City. This will be the first construction within the city by the State, having been made possible by a court ruling in the Kansas City case some months ago. The State will build about two and a quarter miles of 56-foot concrete roadway, in Watson, between the southwestern city limits and Chippewa, and in Chippewa, between Watson and Brannon avenues. Work is expected to start soon. At present there are two narrow roadways in Watson, with a central park strip, and a 20-foot slab in Chippewa. Later, the State will submit to the city plans for doubling the width of a bridge carrying Watson over the River des Peres channel, to 80 feet.

The State cannot under the law widen Chippewa for two blocks between Brannon and Kingshighway because of the density of population there. Chippewa has been widened and improved by the city between Kingshighway and Grand boulevard. No. 66 is 40 feet wide between the city limits and Iandbergh boulevard, and is being extended from Times Beach to a connection with U. S. Highway No. 66 at Gray's Summit, Franklin County.

The Natural Bridge avenue work will be divided into six contracts, covering the stretch between Fair avenue and the western city limits and a section between Garrison avenue and the eastern end of the undertaking, at North Florissant avenue and North Twelfth boulevard. The eastern section and the part between Fair and Union boulevard will be paved with asphalt.

To Pave Central Portion. Between Union and Goodfellow avenue concrete will be laid in a 20-foot unpaved central portion and existing roadways of about 20-foot width on either side will be coated where needed with traprock and asphalt. Between Goodfellow and the city limits a 60-foot concrete slab will be laid, connecting with St. Louis County pavement. About 20 per cent of the paving cost in all sections will be borne with bond issue funds and the balance will be charged against adjoining property.

Questions about abandonment of car tracks and saving of many fine trees along the edge of Fairground Park have delayed action on paving widened Natural Bridge, between North Florissant and Fair. Sections of Widened Market street between Eighteenth and Fifteenth streets and between Eleventh and Seventh streets, plus a cutoff and extension from Seventh to Third and Walnut streets, are involved in the coming letting. Asphalt will be used, except for the block between Third and Fourth streets, where smooth-cut granite blocks will be employed. The city now feels it will be able to complete paving of the Market street undertaking between Third and Twentieth streets this year, the other sections having been contracted for.

Trees to Be Planted. In the district between Fifteenth and Eighteenth streets, Portion Kinsey of the Board of Public Service has arranged to make the roadway 68 feet wide instead of the customary 75 feet. Each sidewalk will be four feet wider than usual, with provision for gaps every 48 feet for the planting of trees, to make an attractive link between Memorial and Union Station plazas. About 40 per cent of the paving cost of the two sections will come from bond funds and the balance will be charged to adjoining property.

The Grand drive reconstruction in Forest Park will restore the section torn up several years ago for building of the River des Peres avenue. This extends from Jefferson Memorial, at De Baliviers avenue, to a point about a block east of Skinker boulevard. Alternate bids will be received on concrete or amiente, a patented material not used here for a number of years. The Grand-Franklin-Enright cut-

off will relieve traffic difficulties at an irregular intersection. It will eliminate a small triangular grass plot which has been a landmark for years, and which has been donated by the Public Service Co. Some land at the northwest corner of Grand and Enright also will be taken. Roadmost car tracks will be relocated. Tunnel work will be done to build the Kingshighway-Westminster sewer, under Kingshighway between Enright avenues and Forest Park and under the park to a connection with the River des Peres sewer. The Seventh street sewer will be rebuilt between Poplar and Certe streets. It connects with one of the city's first sewers, built in Poplar street in 1840.

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5 DELIVERS THE BIG CROSBLEY
Electric Refrigerator
\$89.50
5 YEAR GUARANTEE PLAN

HILL-BEHAN LUMBER CO.
6500 Page Ave.
Phone Parkview 1000
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1527 North 44th St.
Phone Central 1820
3724 Oxford Avenue, Maplewood, Mo.
1420 N. Sarah
Jefferson 3462
3440 St. Charles Rock Road
Phone Wabash 77
Phone Hillant 2800

SHOWER BATHS—Complete with white duck curtain. Chromom plated. Will attach to any faucet. **\$3.29**
BATH TUBS—With 5-ft. hose faucet connection and 3-ft. x 5-ft. size. **49c**
BUCKET GAS WATER HEATERS—Double copper coil. Special price. **\$3.79**
RUBBER HOSE—Good quality, new live rubber. Complete with couplings. 50-foot section. **\$2.19**
CLAY SEWER PIPE (No. 1 Grade)
4-in. ft. lbs. 4-in. ft. lbs. 6-in. ft. lbs. 6-in. ft. lbs. 8-in. ft. lbs. 8-in. ft. lbs. 10-in. ft. lbs. 10-in. ft. lbs. 12-in. ft. lbs. 12-in. ft. lbs. 14-in. ft. lbs. 14-in. ft. lbs. 16-in. ft. lbs. 16-in. ft. lbs. 18-in. ft. lbs. 18-in. ft. lbs. 20-in. ft. lbs. 20-in. ft. lbs. 22-in. ft. lbs. 22-in. ft. lbs. 24-in. ft. lbs. 24-in. ft. lbs. 26-in. ft. lbs. 26-in. ft. lbs. 28-in. ft. lbs. 28-in. ft. lbs. 30-in. ft. lbs. 30-in. ft. lbs. 32-in. ft. lbs. 32-in. ft. lbs. 34-in. ft. lbs. 34-in. ft. lbs. 36-in. ft. lbs. 36-in. ft. lbs. 38-in. ft. lbs. 38-in. ft. lbs. 40-in. ft. lbs. 40-in. ft. lbs. 42-in. ft. lbs. 42-in. ft. lbs. 44-in. ft. lbs. 44-in. ft. lbs. 46-in. ft. lbs. 46-in. ft. lbs. 48-in. ft. lbs. 48-in. ft. lbs. 50-in. ft. lbs. 50-in. ft. lbs. 52-in. ft. lbs. 52-in. ft. lbs. 54-in. ft. lbs. 54-in. ft. lbs. 56-in. ft. lbs. 56-in. ft. lbs. 58-in. ft. lbs. 58-in. ft. lbs. 60-in. ft. lbs. 60-in. ft. lbs. 62-in. ft. lbs. 62-in. ft. lbs. 64-in. ft. lbs. 64-in. ft. lbs. 66-in. ft. 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714-in. ft. lbs. 714-in. ft. lbs. 716-in. ft. lbs. 716-in. ft. lbs. 718-in. ft. lbs. 718-in. ft. lbs. 720-in. ft. lbs. 720-in. ft. lbs. 722-in. ft. lbs. 722-in. ft. lbs. 724-in. ft. lbs. 724-in. ft. lbs. 726-in. ft. lbs. 726-in. ft. lbs. 728-in. ft. lbs. 728-in. ft. lbs. 730-in. ft. lbs. 730-in. ft. lbs. 732-in. ft. lbs. 732-in. ft. lbs. 734-in. ft. lbs. 734-in. ft. lbs. 736-in. ft. lbs. 736-in. ft. lbs. 738-in. ft. lbs. 738-in. ft. lbs. 740-in. ft. lbs. 740-in. ft. lbs. 742-in. ft. lbs. 742-in. ft. lbs. 744-in. ft. lbs. 744-in. ft. lbs. 746-in. ft. lbs. 746-in. ft. lbs. 748-in. ft. lbs. 748-in. ft. lbs. 750-in. ft. lbs. 750-in. ft. lbs. 752-in. ft. lbs. 752-in. ft. lbs. 754-in. ft. lbs. 754-in. ft. lbs. 756-in. ft. lbs. 756-in. ft. lbs. 758-in. ft. lbs. 758-in. ft. lbs. 760-in. ft. lbs. 760-in. ft. lbs. 762-in. ft. lbs. 762-in. ft. lbs. 764-in. ft. lbs. 764-in. ft. lbs. 766-in. ft. lbs. 766-in. ft. lbs. 768-in. ft. lbs. 768-in. ft. lbs. 770-in. ft. lbs. 770-in. ft. lbs. 772-in. ft. lbs. 772-in. ft. lbs. 774-in. ft. lbs. 774-in. ft. lbs. 776-in. ft. lbs. 776-in. ft. lbs. 778-in. ft. lbs. 778-in. ft. lbs. 780-in. ft. lbs. 780-in. ft. lbs. 782-in. ft. lbs. 782-in. ft. lbs. 784-in. ft. lbs. 784-in. ft. lbs. 786-in. ft. lbs. 786-in. ft. lbs. 788-in. ft. lbs. 788-in. ft. lbs. 790-in. ft. lbs. 790-in. ft. lbs. 792-in. ft. lbs. 792-in. ft. lbs. 794-in. ft. lbs. 794-in. ft. lbs. 796-in. ft. lbs. 796-in. ft. lbs. 798-in. ft. lbs. 798-in. ft. lbs. 800-in. ft. lbs. 800-in. ft. lbs. 802-in. ft. lbs. 802-in. ft. lbs. 804-in. ft. lbs. 804-in. ft. lbs. 806-in. ft. lbs. 806-in. ft. lbs. 808-in. ft. lbs. 808-in. ft. lbs. 810-in. ft. lbs. 810-in. ft. lbs. 812-in. ft. lbs. 812-in. ft. lbs. 814-in. ft. lbs. 814-in. ft. lbs. 816-in. ft. lbs. 816-in. ft. lbs. 818-in. ft. lbs. 818-in. ft. lbs. 8

EX-HEAD OF MORTGAGE COMPANY IS INDICTED

Accused of \$25,000 Larceny From Firm Placed in Receivership in Kansas.

By the Associated Press.
GREENFIELD, Mass., July 15.—Walter N. Snow, former president of the Interstate Mortgage Trust Co. of Greenfield, and Parsons, Kan., was indicted on a charge of larceny of \$25,000 from the company, now in bankruptcy, yesterday.

Snow was released on \$5000 bail. It is expected he will go on trial next week.

The Interstate company, dealers in mortgages and securities on Southwestern property, was declared bankrupt a year ago and J. C. Snow of Parsons was named receiver and trustee by a Federal Court at Fort Scott, Kan.

A petition for receivership before Judge James A. Lowell, in Boston, at the same time was dismissed.

When the company collapsed the total invested in its certificates and mortgages was estimated at \$2,500,000 of which about \$2,000,000 was held by residents of Franklin County, Mass., and Southern Vermont.

STATE PRINTING BILL FALLS TO A NEW LOW

Secretary of State Becker Has Only Three Small Advertisements to Award This Year.

Special to the Post-Dispatch.
JEFFERSON CITY, July 15.—The State printing bill to be paid this year by Secretary of State Becker, candidate for the Republican nomination for Governor, for publication in newspapers of the text of initiative proposals, in advance of the November election, will be of meager amount compared with previous years. It will total approximately \$125 a county, based on estimates obtained from Becker's department, and will be the smallest in the 12 years Becker has controlled the distribution.

This patronage has been a valuable aid in the building and operation of the Secretary of State's political machine. In former years the distribution made biennially by Becker at the maximum rate allowed by State law, has ranged as high as \$2000 a county.

The State law provides the text of all proposed constitutional amendments and initiative and referendum proposals to be submitted to a vote of the people in a general election, shall be published in a newspaper in each county of the State, in advance of the election. The Secretary of State selects the newspapers.

Florence Ziegfeld III.
HOLLYWOOD, Cal., July 15.—Billie Burke said last night that her husband, Florence Ziegfeld, musical comedy producer, was ill and under care of a physician in a New Mexico sanitarium. Miss Burke, now playing in a picture, said his illness is in the nature of a breakdown from overwork and a pneumonia attack several months ago.

GLASSES
50¢ DOWN
50¢ WEEK
See Our Eye Specialist
JUST A SMALL down payment of fifty cents for these beautiful frames—and your lenses fitted free of charge.
See Our Dr. Coffman
St. Charles
6 & St. Charles

Setting a New Value Record!



14-Inch Electric FANS

\$28.50 Models Offered at

At the first time, to our knowledge, that large Fans have been offered at so low a price...and right in the midst of hot weather! 4 brass blades, 3 speeds, induction type for alternating current.

\$15

A Limited Number of Direct Current Fans Included

Famous-Barr Co.
OPERATED BY THE MAY DEPT. STORES CO.
We Give and Redeem Eagle Stamps

See "Swimming Sally" Swim!
The New Unbreakable, Waterproof Dolly With the Rubber Body Like "Baby Toodles!"
Floats gaily in her private pool! Special factory representative is in Toy Department. Sally in sunsuit, \$1; with beach pajamas, \$1.50.
See Street Window or Eighth Floor Demonstration.

FAMOUS-BARR CO.

OPERATED BY THE MAY DEPT. STORES CO.

WE GIVE AND REDEEM EAGLE STAMPS—FEW RESTRICTED ARTICLES EXCEPTED

Heat AND Budget Relief

Our July Clearance Brings You Savings on

FAMOUS FASHIONS
From the
Misses' Shop
A World of Models for
Daytime and Sunday Night Wear!



Originally \$12.75 and \$16.75 Values... **\$9.75**

Dresses you've seen and admired at their original prices! Dresses you'll like and want for the rest of the Summer! White, pastels and prints, and the popular, practical navy and brown for shopping and travel wear. Sizes 12 to 20.

Clever, Recent Models

Originally \$25 to \$49.75... **\$18**

Distinguished and distinctive Frocks for mornings, afternoons and informal evening affairs. White and light shades and prints... sizes 12 to 20.

Misses' Shop—Fourth Floor

.. In This Incomparable
Sale of Men's Cool Suits



At **\$11**
Vests Included With Some

Hundreds of New Arrivals Added...

- LIGHT "AIRSPUNS"
- SUPERIOR LINENS
- IMPORTED CORDS
- COOLTON CLOTHS

Now's the time to condition your wardrobe for the heat waves that are rolling in upon us. If you're concerned with how you look as well as how you feel these smartly styled, breeze-cool Suits will appeal all the more.

HEADQUARTERS
... for administering heat relief to the men of St. Louis!

Second Floor

Eastman Kodaks
No. 1 A, Pocket Model
\$18.00 Value
\$9.75

Save almost 50%!
Has double lens, and carrying case.
Other Eastman Kodaks at Similar Savings!
Main Floor

Chesterfields or "Luckies"
Tin of 50... **27c**
Popular Brands
2 Pks. **25c**
Lucky Strike, Camel, Carmen, Clown, Old Gold, many others.
Main Floor

LUNCHEON
Special! Saturday, From 10:30 to 4:30
50c
Tomato or Fruit Cocktail.
Fresh Shrimp Salad, or Fried Milk-Fed Chicken, or Broiled Tenderloin Steak, or Tomato Stuffed with Chicken Salad.
Brown Potato or Potato Salad, Corn on Cob or Asparagus and Tomato Salad.
Red Raspberry Parfait, or Blackberry Cobbler, or Chilled Watermelon, or Peach Ice Cream.
Tea Coffee or Milk
Sixth Floor Tea Room

Cool Nightgowns OF RAYON
Special Value
\$1.00



Tailored, or lavishly lace trimmed! Finished at waistline with satin ties. Silhouette style, widely flaring at the hem!
Sizes 15, 16 or 17
Kaltwasser Section Fifth Floor

POLAR STAR Electric Refrigerators



\$119.50
\$169.50—6 1/2 Cubic Foot Size
8-Point Cold Control Gives Temperature You Desire!
4 Trays Freeze 112 Cubes; Porcelain Interior; Enameled Exterior.

\$129.50—4 1/2 Cubic Foot Size...\$99.50

Deposit 25c a Day in METER-ICE... that operates the refrigerator 24 hours and goes toward your permanent ownership. No installation charge; here exclusively in St. Louis.
Seventh Floor

Semi-Annual Sale of
Manhattan
SHIRTS and PAJAMAS
St. Louis' Largest Assortments!

FANCY SHIRTS
Soft collar-attached or two starched collars. Five price ranges from \$1.95 to \$5. ... Now **\$1.55 to \$3.35**

PAJAMAS
Seven price ranges from \$1.95 to \$8.50. ... Now **\$1.55 to \$5.95**

WHITE SHIRTS
Offered at new low prices. Four price ranges from \$1.95 to \$5 now presented ... At **\$1.65 to \$3.50**
Main Floor

Folding Cots
Steel, With Canvas Center! Compact, Very Comfortable!



\$2.99

Grand for camping trips or for homes where quarters are cramped. Folds to bridge table size.
Eighth Floor

Heavy Cotton Pads to Fit, **\$1.95**

Noted Maker's Surplus Stock of Men's
Summer Robes
SAMPLES... AND MANY ONE-OF-A-KIND STYLES



At **\$2.95**

Representing Reductions of 1/3 to 1/2 and More!

Pure Silk Robes
Washable Cotton Piques
Better-Grade Terris
Striped Broadcloths
English Cotton Piques
Foulard Wash Satins
Cool Sponge Cloths

Suggestion: Come Early!

Second Floor

Straws... Less 1/3
MEN! OUR ENTIRE STOCK:

\$3.95 South American Panamas.....	\$2.65
\$5.00 South American Panamas.....	\$3.35
\$7.50 & \$10 Better Panamas.....	\$5 & \$6.65
\$3.00 Leghorns, in a wide selection...	\$2.00
\$5.00 Stetson and Mallory Straws.....	\$3.35
\$3.50 & \$4 Stetson and Mallory.....	\$2.65
\$3.00 Sennit Straws, reduced to.....	\$1.95
\$1.85 & \$1.65 Milano, Toyon, Yeddo.....	\$1.00

Main Floor

ENTRIES

AND

SELECTIONS—OTHER

SPORT

NEWS

RACING ENTRIES

At Latonia.

First race, \$500, claiming, four-year-olds and up, mile and one-sixteenth.
 1—St. Louis, 113.
 2—St. Louis, 113.
 3—St. Louis, 113.
 4—St. Louis, 113.
 5—St. Louis, 113.
 6—St. Louis, 113.
 7—St. Louis, 113.
 8—St. Louis, 113.
 9—St. Louis, 113.
 10—St. Louis, 113.

At Empire City.

First race, \$500, claiming, four-year-olds and up, mile and one-sixteenth.
 1—St. Louis, 113.
 2—St. Louis, 113.
 3—St. Louis, 113.
 4—St. Louis, 113.
 5—St. Louis, 113.
 6—St. Louis, 113.
 7—St. Louis, 113.
 8—St. Louis, 113.
 9—St. Louis, 113.
 10—St. Louis, 113.

At Arlington.

First race, \$1000, claiming, three-year-olds and up, one mile.
 1—St. Louis, 113.
 2—St. Louis, 113.
 3—St. Louis, 113.
 4—St. Louis, 113.
 5—St. Louis, 113.
 6—St. Louis, 113.
 7—St. Louis, 113.
 8—St. Louis, 113.
 9—St. Louis, 113.
 10—St. Louis, 113.

At Kenilworth.

First race, \$700, claiming, two-year-olds and up, one mile.
 1—St. Louis, 113.
 2—St. Louis, 113.
 3—St. Louis, 113.
 4—St. Louis, 113.
 5—St. Louis, 113.
 6—St. Louis, 113.
 7—St. Louis, 113.
 8—St. Louis, 113.
 9—St. Louis, 113.
 10—St. Louis, 113.

Delegation Greet Italian Olympic Team, at Station

The Italian Olympic team, numbering 134 athletes, rested for an hour between trains at Union Station yesterday and was greeted by Alberto Alfani, Italian Counsel, and Jack Grosse, City Registrar.

LAST NIGHT'S FIGHTS

By the Associated Press.
 BUFFALO, N. Y., July 14.—(AP)—A world light heavyweight championship fight between Harry Greb and Tony Canzoneri, which was expected to be a close contest, ended with Greb winning by a unanimous decision.

Hillsboro Golfers Win.
 By the Associated Press.
 HILLSBORO, Ill., July 15.—Hillsboro defeated Centralia, 44 up, in a South Central Illinois golf match here yesterday. Jenkins, Hillsboro, and Adams, Centralia, each with 78, tied for low score.

Why Buy Water-Logged Cut "Repaints"?
 Genuine U. S. ROYAL TIGER 1932 Official GOLF BALLS
 Reg. 35c Value
 15c Each
 \$1.80 Per Dozen
 While Limited Supply Lasts
 A good distance ball... tough cover... and accurate putter.
 A real golf ball in every sense of the word.

S. S. KRESGE
 50-100-250
 6th & Washington Store

It's the Cigarette that's Milder and Tastes Better!

That's why more and more Smokers are changing to Chesterfield every day



WHEN you are smoking a lot of cigarettes every day, you naturally want a mild cigarette, and smokers try Chesterfields and find out that they are milder and taste better.

Then smokers tell other smokers—"one smoker telling another"—that they find that although they smoke a great many Chesterfields during the day, they never tire of them; and that they have found out that Chesterfield is a milder cigarette, that it is a cigarette that tastes

better, that it is a cigarette with a most pleasing aroma.

Some time ago, in a Chesterfield advertisement, there was a statement, "A \$90,000,000 Reason," and this means that the larger part of \$90,000,000 is invested in the right kind of ripe, mild Domestic and Turkish tobaccos to make sure that Chesterfields are milder and taste better.

May we ask you to try them?

"Music that satisfies." Every night but Sunday, Columbia Coast-to-Coast Network. 10 o'clock Eastern Daylight Time.

Chesterfield

They Satisfy

© 1932, Lancaster & Wyeth Tobacco Co.

COLLYER'S SELECTIONS

At Arlington.

1—Tom, Outbound, Good and Hot.
 2—Marooned, Barn Swallow, Le Bruyere.
 3—Watch Him, On Sir, Big Brand.
 4—Ladder, Platte, Biscuit.
 5—HURRY, Top Flight, Stepanoff.
 6—Silverdale, English, Belling Water.
 7—Hillman, Waterbury, Belling Water.
 8—Santon, Ladrona, The Widower.

At Latonia.

1—Vesta, Royal Sport, Pollywag.
 2—Glyson, Score, Alda's Pal.
 3—Pettie, Idem, Farwell Bound.
 4—Ridgeway, Our Fance, Canon.
 5—Purkin, Crump entry, Distinct entry.
 6—Hudd, BOARD, Cue Tee, Tia.
 7—Zevor, Green Wave, Last Attempt.
 8—(Sub. race) Sid Lee, Simon, Bob.

At Kenilworth.

1—Tortoise, Camper, Fast Boy.
 2—MR. GALEY, SEA KALE, MARAN.
 3—Henry Johnny, Solon, Wicket.
 4—Released, Fair Orb, Trumaine.
 5—Keranan, Broadway Light, Khorsan.
 6—Water One, Suez March, Lion Hearted.
 7—Winifred Ann, Schooner, Side a Wee.

At Thistledown.

1—Peter Prim, Wise Maid, Burgeo.
 2—Idem, B. B. Star, Crested.
 3—INDICATIVE, Noah's Ark, McCum.
 4—Tantalizing, Vera C. Baptiste.
 5—Fortunate Youth, McCum entry.
 6—Dunes, Bonnet, Orlot.
 7—Sally, Patricia, Inferno Lad, Fan.
 8—Black Patricia, Inferno Lad, Fan.

FRONT PROBABLE WINNER—Fairness.
 COLLYER'S SYSTEM HORSE—Sally.
 BARLEY—Fairness, Indictive, Suez March, Star.

RACING SELECTIONS

By LOUISVILLE TIMES

At Thistledown.

1—Brookdale, Morsuff, Burgeo.
 2—Old Star, Strolling Time, Doris B.
 3—Schoola, Indictive, Vera C. Baptiste.
 4—Domina, Tantalizing, Vera C. Baptiste.
 5—FORTUNATE YOUTH, Dollar Prince.
 6—Bonnet, Bright Knot, Dunes.
 7—Title Oak, Hornby, Suez March.
 8—Bright Star, Inferno Lad, Lucky.

At Arlington.

1—Good and Hot, Outbound, Doris Jean.
 2—Marooned, Barn Swallow, Le Bruyere.
 3—Watch Him, On Sir, Big Brand.
 4—Ladder, Platte, Biscuit.
 5—HURRY, Top Flight, Stepanoff.
 6—Silverdale, English, Belling Water.
 7—Hillman, Waterbury, Belling Water.
 8—Santon, Ladrona, The Widower.

At Kenilworth.

1—Eusebia, Top Town, Joe McCay.
 2—MR. GALEY, SEA KALE, MARAN.
 3—Henry Johnny, Solon, Wicket.
 4—Released, Fair Orb, Trumaine.
 5—Keranan, Broadway Light, Khorsan.
 6—Water One, Suez March, Lion Hearted.
 7—Winifred Ann, Schooner, Side a Wee.

At Latonia.

1—Royal Sport, Pollywag, Vesta.
 2—Field Goal, Score, Vesta B.
 3—Pettie, Idem, Farwell Bound.
 4—Ridgeway, Our Fance, Canon.
 5—Purkin, Crump entry, Distinct entry.
 6—Hudd, BOARD, Cue Tee, Tia.
 7—Zevor, Green Wave, Last Attempt.
 8—(Sub. race) Sid Lee, Simon, Bob.

At Empire City.

1—O'Connell, The Baka, Cost Tails.
 2—Becton, Becton, Becton.
 3—Disdainful, Beale, Vengeance.
 4—Becton, Becton, Becton.
 5—BRECTON THROUGH, Fapograph.
 6—New Sun, Elmhurst, Golden Ship.

Amateurs

The Weber-Diabel team won from the Victor A. C. 8 to 6. The winners will play the Polish American team at 7 p.m. Sunday.
 The N. W. I. association was defeated by the Blue Strikers 10 to 7 in a game. It was the losers' second defeat of the season and broke a 11-game winning streak.
 The St. Louis Beavers, trimmed the Blue Strikers 8 to 0. The winners want to schedule games for August. From St. Louis, they want to play the Blue Strikers at 7 p.m. Sunday.
 The Shamrock A. C. in the 1st 18-hole round, beat the Blue Strikers 18 to 10. The Shamrock A. C. has won 10 of 11 games. Phone Riverside 1800W.

four men to manage the city affairs: Corporation Counsel William Sexton, Commissioner of Public Works Albert Sprague, Comptroller M. S. Szymczak and Alderman Henry Sonnenschein, the Mayor's secretary.

P. M. _____

GO.
Saturday
Quality
ER
S-

own resources to get
tal. The ability of o
panies to raise such

1102-4-6-8 OLI

1102-4-6-8 OLIVE STREET

—N. W. Cor. 8th & Washington

**SATURDAY
NIGHT
UNTIL
9 P.M.**

GA 216-159

FREE! Handsome emerald glass beverage container to every lady who sees a demonstration

Come in!

SPECIAL DEMONSTRATIONS...INTERESTING DISPLAYS

Arthur R. Lindburg Co.

OPEN EVENINGS UNTIL 10

3380 R. Grand at Greer 228 N. Grand at Lindell 2787 N. Grand at N. Louis
Flanagan 7676 Jefferson 3854

Free Parking Space Provided

Albers Radio Co. Clayton 123 Lexington Furniture Co.
19 N. Westgate Pl. Greer 3518 123 Lexington Furniture Co.
Harrison Radio & Electric Corp. 22 W. Lockwood Ave. Webster 3704
7404 Manchester Ave. Hilland 3286

Famous-Barr Company

ST. LOUIS U. MEDICAL SCHOOL APPOINTMENTS

Dr. Mulzer of Heidelberg Receives Carl Barck Ophthalmology Fellowship.

Appointments and promotions in St. Louis University School of Medicine, including the new Carl Barck visiting fellowship in ophthalmology, were announced yesterday by the dean, the Rev. Alphonse M. Schwitalla, S. J.

Dr. Alrick B. Hertzman was promoted to associate professor and Dr. Florent E. Franke to assistant professor in the department of physiology. Dr. Alver H. Kerper was promoted to assistant professor of anatomy.

Dr. Joseph Mulzer of the University of Heidelberg was designated to the Carl Barck fellowship in ophthalmology, established a year ago when the University of Freiburg conferred a golden doctorate upon Dr. Barck. It is endowed by friends and students of Dr. Barck in appreciation of his half-century of distinguished service to ophthalmology. The Carl Barck Memorial Foundation and the International Institute of Education are co-operating with the Carl Barck Committee. Dr. Mulzer will have special research duties in the new Firmin Desloge Hospital.

The new Theelin research instructorships were filled by the appointment of Dr. Donald W. MacCorquodale and Dr. Philip Katzman. These instructorships were established through the committee on grants for research, which is administering the university's activities in hormone research.

Dr. Geronwy O. Brown was appointed director and Dr. Howard L. Chang assistant director of the university hospital. The hospital comprises three units—St. Mary's Hospital, St. Mary's Infirmary and Mount St. Rose Sanatorium—to which the new Firmin Desloge Hospital will be added next fall.

Promotions to the rank of instructor in the medical school included Dr. J. Anthony J. Brennan, John J. Hammond, Daniel L. Sexton and Emanuel Sigloff in internal medicine; Dr. George H. Koenig and Dr. Neil S. Moore in urology, and Dr. Carl F. Vohs in orthopedic surgery.

Eight new assistants were appointed. These are: Dr. J. H. Hershey in anatomy; Dr. Raymond O. Muenster, Dr. J. H. Ready and Dr. Carl J. Reis in internal medicine; Dr. Jerome Diamond and Dr. Howard L. Lange in pediatrics; and Dr. Samuel J. Freund and Dr. Thomas E. McGurk in surgery.

Appointments to graduate fellowships on the staff of the university hospital offered by the university and the Sisters of St. Mary, include:

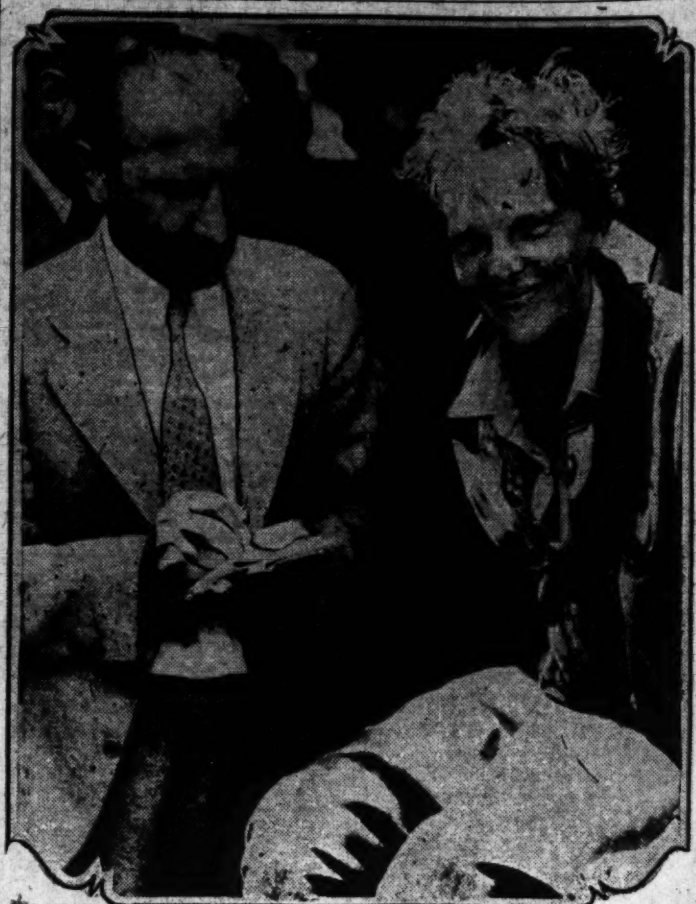
Internal medicine—William F. Rogers fellowship, Dr. William F. Holmes Jr. of San Antonio; Mother Seraphia fellowship, Dr. Vincent J. LoPiccolo of St. Louis; Don R. Joseph fellowship, Dr. George O. Mason of Sandoval, Ill.; William Beaumont fellowship, Dr. Maurice W. Sbertoff of Chicago.

Surgery—The Rev. Mother Concordia fellowship, Dr. Francis J. Robben of Cleveland; James P. Harper fellowship, Dr. Elven R. Cooper of Maplewood; Charles H. Cloud fellowship, Dr. Robert H. Fitzgerald of Hartman, Colo.; Hanau W. Loeb fellowship, Dr. Elmer W. Nahrwald of Fort Wayne, Ind.

Gynecology and Obstetrics—Mother Odella fellowship, Dr. Bernard W. Gerwitz of St. Louis; John C. Burke fellowship, Dr. Leo J. Hartnett of Weatherford, Tex.; Benjamin M. Hynes fellowship, Dr. Norbert A. Tillman of St. Louis; Marion Sims fellowship, Dr. Julius A. Roth of La Crosse, Wis.

Dr. Howard L. Lange was appointed Meade Johnson research assistant.

Tired, But With Smile of Victory



AMELIA EARHART PUTNAM in Newark (N. J.) airport, where she landed after trans-continental trip in 19 hours, 15 minutes and 35 seconds, a record for women flyers. She made one stop at Columbus, O., to refuel.

versity hospital offered by the university and the Sisters of St. Mary, include:

Internal medicine—William F. Rogers fellowship, Dr. William F. Holmes Jr. of San Antonio; Mother Seraphia fellowship, Dr. Vincent J. LoPiccolo of St. Louis; Don R. Joseph fellowship, Dr. George O. Mason of Sandoval, Ill.; William Beaumont fellowship, Dr. Maurice W. Sbertoff of Chicago.

Surgery—The Rev. Mother Concordia fellowship, Dr. Francis J. Robben of Cleveland; James P. Harper fellowship, Dr. Elven R. Cooper of Maplewood; Charles H. Cloud fellowship, Dr. Robert H. Fitzgerald of Hartman, Colo.; Hanau W. Loeb fellowship, Dr. Elmer W. Nahrwald of Fort Wayne, Ind.

Gynecology and Obstetrics—Mother Odella fellowship, Dr. Bernard W. Gerwitz of St. Louis; John C. Burke fellowship, Dr. Leo J. Hartnett of Weatherford, Tex.; Benjamin M. Hynes fellowship, Dr. Norbert A. Tillman of St. Louis; Marion Sims fellowship, Dr. Julius A. Roth of La Crosse, Wis.

Dr. Howard L. Lange was appointed Meade Johnson research assistant.

SOCIAL ACTIVITIES

An informal tea for 50 guests will be given late tomorrow afternoon by Mr. and Mrs. Clinton Levering Whittemore Jr. and Mrs. John D. Francis at the summer home of Mrs. Whittemore's parents, Mr. and Mrs. Allen T. West, 48 Westmoreland place, on Litzinger road. Mr. and Mrs. Whittemore are making their home there this summer in the absence of Mr. and Mrs. West and their family in Santa Barbara, Cal.

Guests at the party will include those of the young married set who are staying at home this summer. Following the party, the guests will motor to the St. Louis Country Club for the Saturday night dinner dance. They will have a Dutch treat table.

Mrs. Walter Weaver Candy and her children of Ladue road have departed for Santa Monica, Cal., to spend the rest of the summer with Mrs. Candy's parents, Mr. and Mrs. F. G. Winsett. Mr. Candy will join them Aug. 1. He will be an usher at the wedding of Miss Dorinda Kennerly, daughter of Mr. and Mrs. Claude S. Kennerly, 28 Portland place, and John Kennedy, son of Mr. and Mrs. F. G. Winsett, formerly of Pittsburgh, which will take place Aug. 12 at 6 o'clock in the evening in the Episcopal Church of All Saints-by-the-Sea, Montecito, a suburb of Santa Barbara, where the Kenners have a summer home. Edwin Earl of Los Angeles will be another usher. The rest of the groomsmen have not been selected.

Invitations have been received for the wedding and the reception, which will be given on the lawn of the Kennerly estate and that of Mrs. William Bliss of Santa Barbara, formerly of St. Louis, an aunt of Mrs. Kennerly. The ceremony will be performed by the Rev. Dr. Davidson of Los Angeles, a close friend of the Beeson family.

Mrs. Virginia Gordon, daughter of Mrs. Samuel Gordon, 38 Westmoreland place, will sail July 27 on the City of Baltimore from Baltimore, to spend two months in Europe. She will join friends on her arrival and will travel with them.

Mrs. Gordon, the guest of Mr. and Mrs. Stephen B. Sheldon, 14 Kingsbury place, at their cottage in Hyannisport, Mass., is expected home next month.

Her daughter, Mrs. James G. Dawson of Houston, Tex., and her young daughter are with Miss Gordon at present.

Mrs. Evelyn Guy of New York, formerly of St. Louis, who visited here this spring as the guest of her brother, William Edwin Guy, is in Cooperstown, N. Y., for the early summer. She is spending part of the season with her sister, Mrs. Henry Penmore Cooper, who is also there for the summer. Miss Guy may go to Europe later.

Mrs. Anthony B. Day, 107 Aberdeen place, and her young son will depart in about 10 days to spend the rest of the summer in Highland Park, Ill., with her parents, Mr. and Mrs. Tom R. Wyle. Her uncle and aunt, Mr. and Mrs. Robert McKittick Jones, 6 Westmoreland place, are at their summer home in St. Andrews, New Brunswick.

Mr. and Mrs. Woodson K. Woods Jr. of Brentmoor and their baby son, Woodson K. Woods III, left St. Louis early today by motor for Aylmer, Ont., to visit Mrs. Woods' mother, Mrs. Charles F. Ladd, at her cottage.

William J. Dougherty, son of Mr. and Mrs. Chester A. Dougherty, 7131 Westmoreland drive; Albert E. Gummerbach, son of Mr. and Mrs. E. J. Gummerbach, 5755 McPherson avenue, and Fred L. Wendler, son of Mr. and Mrs. F. L. Wendler, 5857 Waterman avenue, departed last week by motor for Los Angeles, Cal., to attend the Olympic Games. They will tour the Pacific Coast and will visit Yellowstone Park, returning home in three months to resume their studies at St. Louis University.

Mrs. A. M. Leverich of Oklahoma, with her daughter, Mae, and her young son, Sherman, are visiting Mrs. Edward Beaujean, 4044 Shreve avenue. Mrs. Beaujean and Mrs. Leverich and her family have just returned from a tour of the Southwest.

Mr. and Mrs. Henry Garcia Isaacs, formerly of St. Louis, who have been living in Winnetka, Ill., will make their home in New Orleans. Mrs. Isaacs went South a few weeks ago. Mrs. Isaacs and her children will join him in September.

Mrs. Isaacs' parents, Mr. and Mrs. Waldo A. Layman, also former St. Louisans, are occupying their summer home in Charlevoix, Mich.

Mrs. Warner S. McCall, 5145 Lindell boulevard, has as her guest for several days Mrs. John Morse of Cincinnati, who arrived Wednesday.

Mr. and Mrs. McCall expect their son and daughter-in-law, Mr. and Mrs. Theodore McCall of Gibson City, Ind., to arrive shortly for a visit.

Mr. and Mrs. Edward E. Magill, 4111 McPherson avenue, departed Wednesday to make their home in Rome, Ga. Monday afternoon Mrs. Henry Cooper Whiteside of Carrolville gave an informal tea for Mrs. Magill, to which about 25 of her friends were invited to bid her good-bye.

Mrs. Warwick Hough of the Park Plaza plans to spend next month in Atlantic City at the Marlborough-Blenheim.

The Welcome Inn organization will give a luncheon Tuesday at 1 o'clock at the St. Louis Country Club, to acquaint its members and

patronesses with its plans for a rodeo next fall. The proceeds of the rodeo will be used toward providing for the work of Welcome Inn next winter. Mrs. Ford W. Thompson is chairman of the Luncheon Committee.

Mr. and Mrs. Sidney R. Overall, 4837 Pershing avenue, and their two children will leave today for New York, to sail Saturday on the France for Europe. They will return to this country about the first of September.

Mr. and Mrs. Aaron Waldheim, 5925 Lindell drive, and Mr. and Mrs. Julius Glaser, 8 Kingsbury place, and their daughter, Miss Ruth Glaser, will sail from New York on the Paris next Friday for Europe.

Mrs. Edgar E. Rand, 7756 Davis drive, and her two young daughters are spending several weeks at Nashville, Tenn., where they are guests of Mrs. Rand's parents, Mr. and Mrs. Washington Moore. Mr. Rand's father, Frank C. Rand, 7100 Delmar boulevard, will leave in a few days to join the summer colony at Harbor Point, Mich.

Mr. and Mrs. John C. Ryan, 7303 Maryland drive, are entertaining their son-in-law and daughter, Mr. and Mrs. Henry Waters of Chicago. Mrs. Waters was before her marriage, Miss Stella Ryan.

Miss Virginia Sanger, daughter of Mr. and Mrs. George W. Sanger, 3530 Dodder street and Fenton, Mo., has accompanied her mother to the Edgewater Beach Hotel in Chicago for the remainder of the summer.

Miss Dorothy and Miss Helen Dowling, daughters of Mr. and Mrs. John J. Dowling of Lindbergh boulevard and the Robyn road, St. Louis County, will leave St. Louis next week for Grand Haven, Mich., to remain for the summer.

Mrs. Edward H. Winter, wife of Lieutenant-Governor Winter, arrived in St. Louis yesterday from Jefferson City to spend two weeks visiting friends. Several receptions are being planned by club women to compliment the visitor.

Miss Helen C. Koch has returned to her home, 5601 Vernon avenue, after several weeks in the East. She attended a reunion of her class at Wellesley, Mass., College, and visited former classmates at Marblehead, Mass., New York and Narberth, Pa.

Mr. and Mrs. Phil A. Higgins, 5573 Cates avenue, will leave St. Louis today for Watersmeet, Mich., to be the guests of Mrs. W. S. Barnes of Chicago and Mrs. C. F. Dick of St. Louis.

Miss Yvonne G. Finke, daughter of Mr. and Mrs. J. S. Finke, 5541 South Grand boulevard, and Miss Rosemary Haltz, daughter of Mr. and Mrs. Mary Haltz, 5232 Greer avenue, will go to Ann Arbor,



—Kaiser Photo: MISS LOLEBBLE TAYLOR.

With her mother, Mrs. L. K. Taylor, 5821 Clemens avenue, have gone East to be guests for the rest of the summer of Mrs. Rand's parents, Mr. and Mrs. Washington Moore. Mr. Rand's father, Frank C. Rand, 7100 Delmar boulevard, will leave in a few days to join the summer colony at Harbor Point, Mich.

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FATHER PETER V. BYRNE DIES; FOUNDED DE PAUL UNIVERSITY

Served as Head of Kenrick Seminary Before Going to Chicago; 86 Years Old.

The Very Rev. Peter Vincent Byrne, former president of Kenrick Seminary and founder of DePaul University at Chicago, died from infirmities yesterday at DePaul Hospital. He was 86 years old.

Father Byrne was born in Ireland and came to this country when a young man. Educated at Syracuse and Niagara universities, he was ordained a priest at New Orleans in 1869. He became president of Kenrick Seminary in 1892, remained for three years, then went to Chicago, where he founded and was president for many years of DePaul University.

A member of the Vincentian Order, for the last 16 years he has been at the central house of that group at Perryville, Mo., where he was connected with St. Mary's Seminary. Funeral services will be held at 9 p. m. Monday at Perryville.

FUNERAL OF MRS. LAZARUS

Funeral services for Mrs. Lillie Lazarus, widow of Sam Lazarus, St. Louis capitalist and Democratic leader, will be held at 4 p. m. tomorrow at Lugton undertaking establishment, 4449 Olive street. Burial will be at Sherman, Tex.

Mrs. Lazarus, about 70 years old, died Wednesday from cerebral hemorrhage at Norfolk, Va., where she was making an extended visit. A daughter, Mrs. Walter L. Russell of Paris, France, survives.

FRANCIS M. WILSON ABANDONS 'FRONT' PORCH' CAMPAIGN

Continued From Page One.

east. Monroe will have a total vote of between 4000 and 4500, and Wilson is expected to carry it by a big majority, possibly in excess of 2500. Monroe probably is the strongest Wilson county in the State with the exception of Jackson.

These north central counties are vital in the campaign. Wilson with his big machine vote in Jackson County might lose them and still win, but Dearmont must have them to win.

This territory generally is counted for Charles M. Hay for the nomination for United States Senator. Charles M. Howell and Bennett C. Clark have considerable followings. Howell in the western end and Clark in the eastern. Clark has made recent gains, but Hay is looked upon as the leader. James W. Byrnes has little support here.

The Republican vote in this section is so small that there virtual is no discussion of the Republican candidates. The total Republican vote in the nine counties, including Monroe, is not likely to exceed 3500.

IT STARTED WITH A RUMOR



The Big Loaf
10¢

Today everybody knows that Wonder Bread—the big loaf—has captured St. Louis tables by the thousands



THE truth is out! Wonder Bread has won St. Louis! The best bread in town—the big loaf that's sliced—is now the favorite bread wherever you go. A real Wonder victory—won by sheer goodness. You'll like Wonder Bread, too. Serve it today! Test its goodness, its convenience. Compare it with any other bread. You'll agree with your friends and neighbors—Wonder Bread—the big loaf—Slo-Baked and sliced, is the finest bread anyone can serve. 10¢! Fresh at your grocer's. Baked and wrapped to stay fresh to the last slice.

The Happy Wonder Bakers
CONTINENTAL BAKING CO.

ENDORSED FOR QUALITY BY GOOD HOUSEKEEPING MAGAZINE Only a quality product could win this coveted award—the Good Housekeeping Seal of Approval. It says to you that Wonder Bread has NOT been cheapened by inferior ingredients—that Wonder Bread gives you real food value for every penny you spend. Serve this quality bread to your family.



WONDER BREAD
IT'S SLO-BAKED ★ SLICED OR UNSLICED

LEMON CHIFFON PIE

Four eggs, one and one-third cups granulated sugar, five tablespoons lemon juice, rind of one lemon.

Beat yolks of eggs, add one-half of sugar and beat well. Cook in a double boiler until thick, add lemon juice and rind and cook until thickens again. (This takes quite a long time, over 30 minutes.) Fold in beaten egg whites to which balance of sugar has been beaten in. Pour in baked shell and bake in a very hot oven only until brown, about five minutes. Allow to cool before serving.

Fish Roe.

Fish roe, which consists of thousands of tiny eggs clustered together, is an excellent food and generally considered a delicacy. Shad roe is best known but that of other fish is also good.

Domino
Largest selling
cane sugar
"Sweeten it with Domino"

Home Economics

ORANGE WAFFLES FOR SUNDAY NIGHT SUPPER

Two eggs, one-half cup sugar, grated rind of one and one-half oranges, one-third cup orange juice, one tablespoon lemon juice, one and three-fourths cups pastry flour, one-fourth teaspoon salt, two and one-half teaspoons baking powder, five-eighths cup melted butter, orange segments.

Beat eggs. Add sugar and rind and beat. Add flour sifted with baking powder and salt and juices, alternately, and lastly the melted butter. This makes six sets of waffles in a two-section iron. Allow to cook as they become crisp upon standing.

These are served in sandwich form. On one section of waffle place a spoonful of slightly sweetened whipped cream, setting the other section on top with a large spoonful of whipped cream likewise. Garnish with three orange segments on top of whipped cream.

Cucumber Hint.

Do not soak cucumbers in salted water before using them. This idea is still held by some people, but it lessens the crispness of the cucumber, and has no effect on the digestibility of the vegetable. Select firm, fresh cucumbers, chill them and peel and slice as used.

PLANNING THE MENU
RECIPES FOR WEEK

Roast Lamb Shortcakes and Cold Supper Among Suggestions for Meals.

Warm days increase tremendously the possibility of fresh fruits, jellied salads and cold soups, cold meat and food beverages. Take for example the meal suggested for Sunday night in the menus published today: a platter of thin pink slices of boiled tongue bordered with crisp sprigs of watercress and accompanied by a golden jellied salad that combines grated raw carrots and celery. Tiny hot biscuits are good with this combination, but thin bread-and-butter sandwiches may be substituted for them if more convenient.

A cool pineapple ice flavored with lemon or orange juice is served for dessert on Sunday night and completes a well-planned and appetizing meal. Cold ham or an assortment of cold meats may be used in place of the tongue.

The way of using up cold roast lamb are many, but one of the nicest is in the form of a short-oak. Cut meat in small dice, mix with a well seasoned milk gravy to which has been added any left over lamb gravy and when hot, pour over split biscuits. Biscuits left over from Sunday night may be used up here.

Breakfast Innovations.

This week we have suggested one or two slight innovations in breakfasts. This may be a new idea to some of you, but it is one well worth trying. The cool crispness of cucumbers, the tart tang of tomatoes or the spiciness of watercress acts as a good spur to the appetite. Eggs scrambled with mushrooms or tomatoes, poached eggs garnished with a plentiful array of crisp watercress, bacon with slices of tomato or broiled or fried tomatoes—these are the more usual examples of breakfast vegetable combinations. But finely minced spinach with a poached egg is also good, or a fried or poached egg on a slice of broiled eggplant may be served also.

Baked Blackberry Roll.

Wash two cups of ripe blackberries, pick off the hulls, drain and sprinkle with one-half cup sugar. Sift two cups flour mixed with three teaspoons baking powder, one-half teaspoon salt and two tablespoons sugar. Rub in one-half cup shortening and add enough cold milk to make a dough that can be rolled out without sticking to the board. It will take about two-thirds cupful. Roll the dough out on a floured board to a scant four-inch thickness, spread the berries over it and roll up closely. Place the roll on a greased baking pan and bake in a hot oven—400 degrees—for 35 minutes. Serve warm with foamy sauce. Cut across in slices for serving.

Golden Salad.

Add one cup boiling water to a package of lemon flavored gelatin and stir until the gelatin is dissolved. Stir in one-half cup cold water, one-fourth teaspoon salt, one tablespoon lemon juice. Cool until mixture begins to thicken, then stir in one cup finely diced celery and two cups grated raw carrots. Put into six individual molds, chill, and when firm turn out on lettuce and serve with well seasoned mayonnaise. Good with cold sliced meats.

Potato and Cheese Puff.

Peel six medium sized potatoes and cook in boiling salted water until tender. Drain and mash. Season with two tablespoons butter, one-fourth cup milk, two tablespoons cream or evaporated milk, one teaspoon salt and a good dash of pepper. Then whip in three-fourths cup finely grated cheese, yolks of two eggs, one teaspoon prepared mustard and one-half teaspoon Worcestershire sauce. Whip stiffly. Beat whites of two eggs and pour into a well greased baking dish. Bake in a hot oven—400 degrees—for 25 minutes or until well puffed and browned. Serve hot. If the dish is a very deep one, a longer time must be allowed for baking. Serves six.

Eggs and Chipped Beef.

For six servings use one-fourth pound chipped beef. Pull the slices in pieces and cover with boiling water. Let stand for five minutes, then drain. Melt three tablespoons butter in a heavy frying pan, add one-half cup sliced mushrooms and cook slowly for five minutes, then add the beef and let heat thoroughly. Beat six eggs with a fork, add one-half cup milk, a dash of pepper and just a little salt, for beef will still be salty enough to supply most that is needed. Four eggs in on top of mushrooms and beef and stir with a fork until thickened and creamy. Serve at once with a garnish of watercress or parsley.

Crisp Corn Bread Sticks.

Sift two cups water ground corn meal into a bowl and add it with one and one-half cups scalded milk. Add two tablespoons butter and one-half teaspoon salt. Let cool. Sift one-half cup flour with one and one-half teaspoons baking powder and one teaspoon sugar. When cornmeal is lukewarm, add two well beaten egg yolks, and then sifted flour mixture. When mixed fold in stiffly beaten egg whites and pour into greased corn stick pans. Bake in a hot oven—400 degrees—for 20 to 25 minutes.

FRUIT ASSORTMENT
FOR LARGE GROUPS

Twenty-Five Persons May Be Served With This in Several Ways.

If you are entertaining a group, say 25, here is a good combination of fruits and you can take your choice as to how and when you serve it.

Mixture. One quart orange pieces, one quart diced pineapple, three cups sliced pears or other fruit, three cups sliced peaches, sugar. Mix fruits, using fresh or canned pears and peaches. (Or substitute for one of these fruits any other summer fruit in season, such as apricots, blackberries, cherries, grapes.) Sweeten to taste. Chill well.

Appetizer.

Serve in cocktail glasses, allowing one-third to one-half cup to a serving. Fruit cup de luxe: Fill cocktail glass two-thirds full with fruit mixture. Top with small scoops of orange or lemon ice. Fruit salad: Serve on lettuce-cov-

ered salad plates, allowing one-half to three-fourths cup to a serving. Accompany with sweet French dressing. Dessert: Allow three-fourths cup to a serving, using sherbet glasses. Fruit salad sundae: Top vanilla ice cream with two to four tablespoons of mixture.

CAKE HINTS

Accurate measurements are absolutely essential in baking good cakes. Gone are the days when "a little milk, as much butter as you can spare, two or three eggs and about a cup of sugar" is counted as a cake recipe. Standard measurements, standardized methods of work and standard sized measuring cups and spoons make it simple to follow recipes nowadays with an assurance of success. It is when carelessness slips in that failures result.

When using spices in a cake

mixture sift them with flour to have them blend thoroughly with other ingredients. If added directly to liquid mixture they may lump in an annoying manner.

COOK LIVER CAREFULLY

Liver must be carefully cooked to keep it tender and when fried it must be cooked quickly. We have found the best way is to have it

cut in slices a scant half inch thick, sear it with boiling water, then drain and sprinkle with flour, salt and pepper. Fry bacon in a heavy frying pan, remove it to a hot platter, then put slices of liver in hot fat, cover pan and cook at a high temperature for three minutes. Turn slices, cover and cook two or three minutes, then reduce heat sharply and cook three to five minutes longer. If pan is covered you will save yourself burns from splattering fat, and at the same time steam generated keeps the liver moist and tender. When you can get lamb's liver, use it instead of calves' liver. Some beef liver, if it is from a rather young animal, is as good in flavor as calves' liver if properly cooked, and costs much less.

BEEF BROTH

Bottom of the round is a good cut for broth. Grind one pound meat or cut it very fine, cover with three cups water and let stand an hour or longer so that the juices will be drawn out. Cook in a double boiler until the liquid turns reddish brown. Strain through a coarse sieve, stand until cold and remove fat. Reheating do not allow the broth to come to the boiling point. Make one pint.

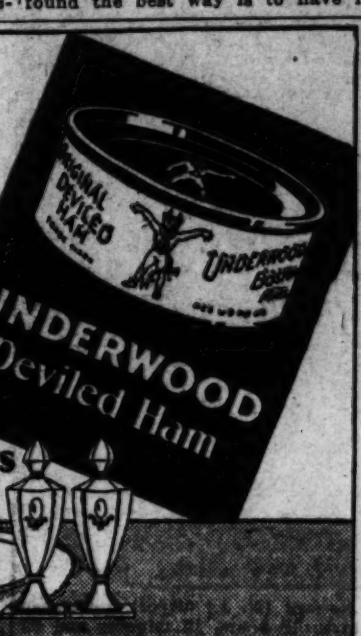
For Sunday SUPPER

Spread hot toast with Underwood's. Drop a poached egg on top. There's your ham and eggs—with a delicious new flavor.

Underwood Deviled Ham comes in handy tins at popular prices.

Great!.. for Ham and Eggs

Underwood Deviled Ham



Only the tender young leaves... picked at the moment of ripeness

CHASE & SANBORN'S TEA

tender

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At all I.G.A. Stores
OWNER OPERATED

Try these cooling thirst quenchers

• These refreshing and delicious I.G.A. Beverages do wonders in driving off summer drowsiness. Buy your favorite drinks at these low prices and always have a supply on hand.

I.G.A. COFFEES

'I' Blend 30c
'G' Blend 26c
'A' Blend 21c
Vacuum Packed DeLuxe . . . 37c

I.G.A. TEA

Excellent Hot or Iced 1/4 Lb. 19c

Ginger Ale 6 for 59c

Pale Dry Effervescent—Regular-Size Bottles

Malted Milk Choc. Pound 39c

Toddy—"A Meal in a Glass"

Grape Juice 2 Pint Bottles 25c

Tomato Soup 1 Can 10c

Hi Pointe 1 Can 1c

Both for 11c

Corn Flakes 3 PKGS. 20c

KELLOGG'S

Vinegar 16 Oz. Double Strength, Ice Water Bottle, Full Quart 15c

Noodles 2 Pkg. 19c

Tomato Juice 2 Pint Bottles 25c

Bisquick 32c

Makes 80 Biscuits

Milk 3 Tall Cans 16c

Fresh Prunes 20c

Perfect Flavor and Size

Tapioca 8-Oz. Cellophane Package 10c

Cake Flour 2 Pkg. 45c

For Perfect Results

1 Large Crystal White Chips All for

2 Cakes Crystal White Soap 21c

IRISH FRUITS AND VEGETABLES

Tomatoes Firm, Large, Ripe 3 Lbs. 10c

Corn Selected 5 Ears 10c

Honey Balls Imperial Valley 2 for 15c

Apricots Large, Fancy California Lb. 9c

I.G.A. STORES

LOOK!
NEW LARGER SIZES
greatest bean values in Heinz history!

YOU GET MORE BEANS
IN THIS BIG NEW CAN

... FOR THE SAME OLD PRICE
YOU PAID FOR THIS ONE!



—ALL IN BIGGER CANS!
1—Heinz Oven-Baked Beans with Tomato Sauce and Pork—plump, luscious fellows that will make any husband hurry home for supper!
2—"Vegetarian" Style in Tomato Sauce, without Pork—rich, savory and downright delicious!
3—Boston Style—with Pork—the kind of beans that makes New Englanders pray for Saturday night!
4—Red Kidney Beans—with Pork—the big, juicy, melt-in-your-mouth kind!

ALL OVEN-BAKED!

Get out your biggest serving dish! Your grocer has Heinz Oven-Baked Beans in New Bigger Cans—at the same old prices! Bigger cans? They're bigger by a whole man-size serving than the cans you bought last year!

More baked beans for your money—called "baked beans" that are only steamed or boiled. Heinz Beans are oven-baked—baked as beans should be, in the dry heat of an oven. Result: beans that are lighter, tenderer, more digestible—golden-brown beans with the famous Heinz sauce sending its spicy, savory flavor through and through them.

So hurry to your grocer's. Treat your budget to these bigger values! Treat your family to America's finest baked beans.

"ONE OF THE
57"

HEINZ OVEN-BAKED BEANS

SOUP OR CHOWDER

WHEN A COOL DAY COMES

Cream of Corn Soup. Two cups canned corn, one quart boiling water, one teaspoon sugar, one quart boiling water, one teaspoon sugar, one quart boiling water, one teaspoon sugar.

CORN CHOWDER

One-quarter pound fat salt pork, one medium-sized onion, two medium-sized potatoes, one No. 2 can corn, one quart milk, salt, pepper, one quart milk, salt, pepper.

PINEAPPLE BANANA SHERBET

One teaspoon gelatin, four cups pineapple juice, one and one-half cups banana, one and one-half cups pineapple, three medium-sized bananas, one quart milk, salt, pepper.

THE

"It Pays to Buy at the Store"

2 STORE BROADWAY AND 7

STEAKS 17c

BEEF ROAST 12c

VEAL 8c

LOINS, 12c

LEGS, 15c

SPRING CHICKEN 19c

SPRING LAMB 19c

TOMATOES, 9c

JUICY ORANGES 25c

SUGAR CORN 10c

WISCONSIN CREAM

\$10 Worth of

EAGLE STAMP

SAMPSON MALT MILKS

FRESH EGGS

BUTTER 17c

SUGAR 5 lbs. 20c

HEN FEED 100 \$1

Home Economics

SOUP OR CHOWDER

WHEN A COOL DAY COMES

Cream of Corn Soup.

Two cups canned corn, one-half cup celery, two tablespoons grated onion, one quart boiling water, one cup milk, one teaspoon sugar, one teaspoon butter or margarine, two eggs, one cup cream, salt, pepper.

To corn add celery, onion and onion water, and to simmer gently for an hour. Put through sieve, add milk which has been heated, sugar and butter. Beat eggs slightly into cream and add to soup just before serving. Blend thoroughly and season to taste with salt and pepper.

Corn Chowder.

One-quarter pound fat salt pork, one medium-sized onion, two cups potatoes, one No. 2 can corn, quart milk, salt, pepper.

Cut salt pork and try out. Add onion and cook for five minutes, stirring often. Add potatoes, paring potatoes for five minutes in boiling water to cover, add fat and cook until tender. Add corn and scalded milk and heat to boiling point. Season to taste with salt and pepper.

PINEAPPLE BANANA SHERBET

One teaspoon gelatin, four cups water, one and one-half cups sugar, and one-half lemons, two cups pineapple, three medium-sized bananas.

Soak gelatin in one tablespoon water. Boil remaining water with the sugar 10 minutes. Add gelatin, pineapple, crushed bananas and soaked gelatin. Cool and freeze. Serves 12.

THOMAS

"It Pays to Buy Downtown"

2 STORES DOWNTOWN
BROADWAY & MORGAN
AND 707-709 NORTH SIXTH ST.

STEAKS 17½¢
Sirloin or lb. 17½¢
Round... lb. 17½¢

BEEF ROAST 12½¢
Camp or lb. 12½¢
Shoulder... lb. 12½¢

VEAL 8¢
Breast... lb. 8¢
Shoulder... lb. 8¢

LOINS 12½¢
U. S. Gov't Inspected

LEGS 15¢
U. S. Gov't Inspected

SPRING CHICKEN 19¢
For Dinner

SPRING LAMB 19¢
Season 1932 Strictly Fresh

TOMATOES 9¢
HOME GROWN 3 lbs.

JUICY ORANGES 2 doz. 25¢
SUGAR CORN 10¢

WISCONSIN CREAMERY

FOR-REST PARK COFFEE 5 lbs. \$1

SAMPSON MALT 3 lbs. \$1

MILKS 5¢
Tall Can.

FRESH EGGS 12½¢
Doz.

BUTTER 17½¢
Doz.

SUGAR 20¢
5 lbs.

HEN FEED \$1.00
100 Lb. Sk.

MACARONI AND RICE RECIPES FOR MEATLESS DINNERS

Macaroni Custard.

One cup uncooked macaroni, one medium sized onion, one green pepper, one-fourth cup butter or margarine, one and one-half cups scalded milk, one cup soft bread crumbs, three eggs, one teaspoon salt.

Cook macaroni in boiling salted water until tender. Cook chopped onion and pepper in butter until soft. Pour hot milk on break crumbs and add onion mixture. Add well beaten eggs and bake in a greased baking dish, set in a pot of hot water, until firm, having oven moderate. About 45 minutes.

Rice Croquettes.

One-half cup rice, one cup water, one cup milk, one-half teaspoon salt, one tablespoon butter, one tablespoon minced pimiento, eggs, crumbs.

Add rice to water and milk which have been heated in the top part of a double boiler. Add salt and cook until rice is tender and liquid absorbed. Add butter and pimiento and spread on a plate to cool. Shape into croquettes, roll in crumbs, dip in beaten egg and roll in crumbs again. Fry in deep fat until delicately browned. Serve with white, egg, cheese or tomato sauce.

ITEMS OF INTEREST IN COOKERY'S REALM

From Lemon Rind to Spices and Chocolate Trouble-Saver.

Watermelon and cantaloupe cut in small balls with a vegetable cutter and seasoned with slightly sweetened lemon juice, make a splendid fruit appetizer for dinner. Use either one alone, or if a small quantity of both happen to be on hand, combine them, heaping the pink and yellow balls on a crisp lettuce leaf.

Spices are an invaluable aid in cookery, but such small amounts of them are needed in most cases that they should always be bought in small packages. Spices lose their flavor when exposed to the air, so keep them closely covered at all times. If the packages have a sprinkler top, be sure that the holes are closed when the cans or packages are not in use.

A little grated lemon rind mixture with the sugar or the sugar syrup used to sweeten lemonade will give a delightful aroma and a new flavor to the beverage. Grate half a lemon to a quart of lemonade. This may also be used in orangeade or in any mixed fruit beverage.

When chocolate is melted over hot water, or in any other way, for cooking purposes, it is troublesome to remove entirely from the pan, as so much of it sticks to the bottom and sides. This difficulty can be removed by rubbing the inside of the pan with butter before putting in the chocolate.

Have you ever started to make an uncooked cake icing and found that you have no confectioner's sugar on hand? If you have a glass of jelly—not jam—try this instead. Put jelly—one cupful of it—in a bowl and beat until well broken but not liquid. Then add the unbeaten whites of two eggs and beat with an egg beater until the mixture becomes stiff enough to hold its shape when the beater is drawn through it. If the jelly is very sweet, and rather lacking in flavor, add one teaspoon lemon juice.

Leftover mashed potatoes may be transformed into delicious croquettes. If possible, mix the potatoes—one and one-half cupsful—while still warm with two tablespoons finely chopped nut meats and shape into balls about an inch in diameter. Place these in the ice-box until the next day, then dip in melted butter and roll in crushed cornflakes or rice flakes. Place on a baking dish and bake in a hot oven until heated through and crisp brown.

Slice oranges just before they are to be served unless they are mixed with other fruit or with coconut or custard. If served for breakfast, it is not a good plan to slice them the night before as they change in flavor on standing.

LAMB CHOPS SERVED IN TWO ATTRACTIVE WAYS

Braised Shoulder Chops With Vegetables.

Four shoulder chops, salt, pepper, one cup carrots, one-half cup turnips, one-half cup celery, one-half cup onion, one cup water, or stock.

Brown chops on both sides in a hot frying pan. Season with salt and pepper. Mix vegetables, which should be cut in small dice, add a little salt and place in a baking dish. Arrange meat on vegetables, add water and cover closely. Bake in a moderate oven until meat is tender for two hours.

Individual Grill of Lamb Chop.

Place a thick broiled chop on an individual plate and surround with crisp parsley. Season with salt, pepper and butter. On top lay a crisp strip of bacon and mount this with a plump brown sausage. If the bacon strip will curl a bit the sausage may be enclosed in it. On one side of plate put a half of baked potato and mint jelly on an orange round.

HAM LOAF

One and one-half pounds uncooked ham.

One cup bread crumbs.

One-half cup chili sauce or catsup.

Two tablespoons water.

One egg.

One-eighth teaspoon pepper.

Three hard cooked eggs.

Grind ham, add stale crumbs, chili sauce, water, slightly beaten egg and pepper. Mix thoroughly. Pack mixture into a greased loaf pan, arranging the hard cooked eggs end to end through the center. Bake one hour in moderate oven. Chill and slice.

Broiled Liver.

Use only tender liver (calf's or lamb's) for broiling. Slice it one-third to one-half inch thick and cut in pieces for serving. Place on a greased broiler and brown on both sides, turning often. Five or six minutes is sufficient time for cooking. Spread with butter and sprinkle with salt and pepper. To add flavor and make more tender, let stand for several hours, before cooking, in a marinade of three parts lemon juice or vinegar to one part cooking oil.

Cold Slaw.

Finely shred cabbage, soak one hour in cold water and drain. Mix shredded cabbage with salad dressing. Serve on lettuce leaves. Finely-chopped green pepper, onion and pimiento may be added.

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They're Plump and Tender!

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Chops, Lb. 29¢ Hindquarters, Lb. 17½¢

SMOKED BUTTS Armour's Star 2 to 5 Lbs. Each—Lb. 19¢

CHUCK ROAST of Tender Beef Lb. 15¢

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All Kroger Meats Are U. S. Gov't Inspected

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3 BARS 19c

Super Suds Suds in a Flash! 2 Pkgs. 15c

White Banner Malt Can 54c

Royal Baking Powder 12-Oz. Can 45c

Muffets For a Delightful Breakfast Pkg. 13c

Argo Starch Gloss Starch Lb. Pkg. 9c

Beverage Syrup Jack Frost Bottle 23c

Shredded Wheat Pkg. 11c

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PET, WILSON, CARNATION OR BORDENS Tall Can 5c

Pineapple DEL MONTE SLICED 2 Large No. 2 1/2 Cans 35c

Grapefruit Country Club 2 No. 2 Cans 23c

Budweiser BEVERAGE 2c Bot. Deposit 12-Oz. Bottles 3 for 25c

Babbitt's Cleanser 3 Cans 10c

Babo Wonder Porcelain Cleaner Can 10c

COFFEE

Jewel—Iced or Hot, It Hits the Spot

3 Lbs. 53c

Cake Flour Gold Medal Large Pkg. 25c

Durkee's Salad Dressing Medium Bottle 29c

Sugar Godchaux Pure Cane 5-Lb. Carton, 22c 2-Lb. Ctn. 9c

Rice Country Club Excellent Grade Package 5c

Ginger Ale Latonia Club 2 1/2c Bot. Deposit Large Bottle 10c

FRUITS & VEGETABLES

EVERY ONE GUARANTEED RIPE

Watermelons EACH 35c

Cantaloupes Jumbo 45 Size 3 for 25c

New Potatoes Home Grown 15 Lb. Pk. 19c

Celery New Crop From Michigan Nice Size Stalk 5c

Lettuce Calif. Iceberg 60 Size Head 2 for 17c

Lemons Fancy Calif. 360 Size Doz. 20c

Oranges Calif. Valencia 216 Size Doz. 29c

Bananas Ripe and Firm 4 Lbs. 23c

HER GRACE

Layer Cake DELICIOUS CHOCOLATE FUDGE EACH 50c

Cookies Delightful, Tasty Crystal Gems—Lb. 15c

Candy ICED CARAMELS A Fine Summer Candy—Lb. 19c

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SKINNER RD. Car. Hardware
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MAYONNAISE KRAFT FANCY **PINT 23c**

PEACHES 2 LARGE CANS **29c**

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FRUIT SALAD LIBBY'S FANCY **3 8-oz. Cans 25c**

JELLO ALL FLAVORS **3 FOR 19c**

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CHIPSO SOAP FLAKES **2 LARGE SIZE 33c**

SNIDER'S CATSUP **14 OZ. BOTTLE 17c**

ST. LOUIS' FINEST MEATS

U. S. Gov. Inspected

SPRING CHICKENS 2 Lbs. & Over **Lb. 25c**
1 1/2 to 2 Pounds..... Lb. 22c

SPRING LAMB, Leg, lb. **19c**
Shoulder... Lb. 15c and Stew... 2 Lbs. 15c

BACON, SLICED Old English **2 Lbs. 25c**
3 to 4 Pound Pieces... Lb. 11 1/2c

BUTTER American Malt; Fresh and Pure **17c**

FRESH BEEF TONGUES **Lb. 15c**

EGGS STRICTLY FRESH **DOZ. 15c**

CHEESE LONGHORN or DAISY **Lb. 15c**

BAKED HAMS Half or Whole **Lb. 25c**

LEMONS 360 Size SUNKIST **DOZ. 23c**

POTATOES Home-Grown Cobbler **10 LBS. 14c**

APPLES LARGE DUCHESS **6 LBS. 25c**

BUSCH 2 12-oz. Bottles **21c**

EXTRA DRY America's Finest Ginger Ale

2c Bottle Deposit

MEADOW GOLD BUTTER AMERICA'S MOST ADVERTISED **Lb. 23c**

THOMPSON'S CHOCOLATE Malted Milk **16 OZ. CAN 43c**

FLIT FLY AND INSECT SPRAY **Pt. Can 44c**

APPROVED BY GOOD HOUSEKEEPING

PEN-JEL Makes Jelly Jell Never Fails **14c**

Most Economical Way to Make Jelly.

DINING CAR COFFEE St. Louis' BEST **3 lbs. 95c**

PURITAN MALT Hop Flavored Large Can No Tax Added **45c**

PET-koko The new chocolate flavored milk **15c**

PRIZE CONTEST for CHILDREN

KWK 8:00 AM Sun. Mon. Tues. Thurs. Sat. 1:00 PM
7:00 AM Wed. and Fri.

Home Economics

HOT STEAK SANDWICH FOR PICNIC LUNCHEONS

Delicious Cooked Over Open Fire and Served With Savory Sauce.

SOUR CREAM MAKES CHEAP VEAL TENDER

Onions Add Savory Touch to Braised Meat; Menu Suggested.

Those who like to picnic look on spring, summer and early fall as one long picnic season—any fine day finds many picking up lunch or dinner and going out to eat in the open. For these outdoor meals nothing quite takes the place of food cooked over an open fire. Sandwiches, of course, are an essential to any well planned picnic nowadays, and one who is a confirmed picnicer knows that substantial sandwiches with the most prices.

At the average picnic meal the sandwich bread and fillings take the place of the meat and vegetables at a home meal, so the fillings should be hearty enough to be satisfying. Some may be fancy and perhaps at least one variety should be sweet, but the standbys are best made of meat, eggs, cheese and baked beans. Fruit, perhaps a bag or jar of crisp lettuce and a few tomatoes, a beverage and some cookies will fill up the picnic basket in an agreeable manner.

Outdoor Steaks. But the best kind of a picnic is the kind where one food at least may be cooked over an outdoor fire. Maybe it's just coffee boiled in the rather battered old enameled coffee pot kept sacred for such occasions; maybe it's "wienies" broiled over the embers and popped between long, soft rolls, and perhaps it's thin slices of steak sizzled over a hot fire, dipped in barbecue sauce and placed on fine thick slices of bread. This last is the kind of a feast that you will want to repeat often.

To cook outdoors you must, of course, have a good fire. We suggest also a heavy iron frying pan or a sheet iron roasting pan and a very long handled fork. A wire broiler is good for broiling wienies, but the steak is best cooked in the pans mentioned. Dig a shallow trench or hole and build your fire in it, adding wood until the embers fill the trench. Arrange two stones or small logs as a support for pan. If you are also planning to make coffee, rake some of the hot embers to one side and set the coffee pot in them.

Sauce for Steak. Have ready thin, very thin, slices of steak—sirloin is best, and have plenty of it. Mix at home before you start, the following sauce: Melt one-half cup butter, add two teaspoons Worcestershire sauce, one teaspoon salt, one-third cup vinegar, one-quarter cup lemon juice, one teaspoon grated onion, one-quarter teaspoon red pepper and one-quarter cup water. Heat pan, rubbing it first with a strip of suet. When very hot, put in steaks, turning them almost immediately. Here is where the long handled fork comes in handy. When meat is brown, pour in sauce, let it sizzle up, then place pieces of the sizzling hot meat on thick slices of bread and fall to. Repeat as often as necessary. The sauce will be enough for about three pounds steak, and you will need that much for a crowd of six or eight.

Here are some substantial cold sandwich fillings also. Chopped crisp bacon, mixed with chopped hard boiled eggs and moistened with mayonnaise. Corned beef or tripe with lettuce and horseradish sauce. Deviled ham and slices of dill pickle with lettuce.

HOT HAM AND CHICKEN SANDWICHES FOR LUNCHEON

Hot Ham Sandwiches. Two cups chopped ham. Two hard cooked eggs, chopped. Mayonnaise. Chili sauce. Mix ham and boiled eggs and moisten with equal parts of mayonnaise and chili sauce. Spread between slices of buttered bread, dip in a mixture of two eggs and one cup of milk and saute in butter or cooking oil. Serve immediately.

Corned Chicken Sandwiches. One cup finely chopped cooked chicken. One cup finely chopped cooked ham. One-half teaspoon curry powder. Three-quarters cup thick white sauce. Six slices of bread. Fine bread crumbs. Mix chicken and ham, add curry powder and white sauce. Toast slices of bread on one side, spread untoasted side (uttered) with a generous layer of chicken curry and sprinkle thickly with very fine bread crumbs. Place on a baking sheet and bake for five minutes in a hot oven until the crumbs are brown.

SCALLOPED CORN

One-fourth cup butter One-fourth cup flour One-half teaspoon salt One tablespoon sugar One pint fresh corn. One cup bread crumbs Two tablespoons cream One and one-half cup milk Heat the milk in a double boiler. Mix butter and flour together, and add hot milk, stirring constantly. Then add corn, salt and sugar. Let come to the boiling point and turn into a baking dish. Cover the top with the bread crumbs, moistened slightly with cream, and bake 15 to 20 minutes. A tablespoon of butter may be used instead of the cream.

A braised shoulder of veal cooked with sour cream and onions, served with potato balls rolled in parsley, fresh corn and a gelatine fruit salad as a combination salad and dessert course makes a meal that is a little different and appealing. Shoulder of veal is one of the cheaper cuts and you will need 3 pounds for 6 to 8 servings. Have meat cut in pieces for serving. Peel and slice onions to make two cupsful and saute them in a heavy frying pan in three tablespoons of oil. Sprinkle meat with salt, pepper and flour and brown quickly in the frying pan, adding a little more oil if necessary. Put meat on top of the onions. Pour fat from frying pan, add one-half cup water and let it boil up, then pour over meat. Next pour one cup sour cream over meat. Cover dish and bake in a moderate oven for two hours or until meat is tender. Thicken gravy with a little flour before serving, and serve meat from the baking dish.

Sour cream often happens in many households in the summer time, or cream may be bought and allowed to sour. Thin cream or coffee cream, as it is usually called, is the kind used for this meat. It gives an astonishingly delicious flavor to the meat, and the acid in cream aids in making meat tender. Shoulder cut need slow cooking to be at their best. All Baked Dinner. Now for the other foods served with this good meat dish. We have suggested fresh corn, for it is still new enough in the market to be appreciated, but since you are using the oven for the meat, you may prefer to have an "oven-cooked dinner." The potato balls are cooked in the oven, and baked squash may be substituted for the corn. Baked potato balls are as good to look at as they are to eat. Peel large potatoes and cut in balls with a ball vegetable cutter, or if this utensil is not available, cut the potatoes into large dice. In this latter case you will have to rename the vegetable! Drop the potatoes in cold water until all are prepared, then drain, spread in a single layer in a baking pan thickly greased with butter or oil. Sprinkle the potatoes with salt and pepper and drizzle two tablespoons melted fat or cooking oil over them. Bake in a moderate oven for 45 to 60 minutes, turning them from time to time so that they brown evenly. When done drain and sprinkle thickly with minced parsley.

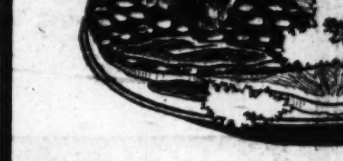
WEEKLY FRUIT AND VEGETABLE GOSSIP

Big Supply of Michigan Cherries and Gooseberries; Vegetables Profuse.

Gooseberries and cherries from Michigan are pouring into St. Louis and as prices are reasonable, it's a good time to put these up. Gooseberries spiced are delicious and small jars of them might well be added to the Christmas gift corner of the fruit shelf suggested in the Home Economics Section by the Post-Dispatch two weeks ago. Peaches are still quite scarce and come mostly from Georgia.

Vegetables. Home-grown egg plant has joined the State vegetables with corn and green peppers, tomatoes, in lavish quantities.

Those who like to can tomatoes or make chili sauce or catsup will soon find quantities and prices to their liking, for the Missouri tomato crop is good and of excellent quality this year. Another home-grown vegetable is the Missouri squash which is called cucuzzi brought to the State from Italy years ago.



CLOVER FARM

Meat Spread Tin 10c

Meat Spread 2 for 9c

Potted Meat 2 for 9c

Sliced Beef 5-oz. cans 24c

Small size, 2 for 29c

Clover Farm Corned Beef Hash 21c

16-oz. can

Deviled Ham

U. S. Gov't Inspected Meats

Smoked Callies Lb. 11 1/2c

FREE ONE LB. CARTON OF KREY'S PURE LARD WITH THE PURCHASE OF KREY'S

Sliced Bacon Lb. 28c

Rib Roast OF BEEF STANDING Lb. 22c

Jelly Tongue..... Lb. 29c

Minced Ham..... Lb. 22c

Salami... Clover Farm Lb. 29c

Coffee Clover Farm Delightfully Fragrant Lb. 35c

Corn Extra Sweet 2 No. 2 Cans 25c

Oxydol..... 3 Pkts. 23c

U. S. No. 1 New

Potatoes WHITE COBBLE 10 LBS. 12c

Red, Ripe

Tomatoes..... Lb. 5c

45 Jumbo

Cantaloupes .3 FOR 25c

Oranges 252 Sunkist..... Doz. 27c

Lettuce Iceberg..... 2 Heads 15c

Apricots Delicious, 6-lb. Pan..... 43c

Butter Clover Farm Golden Fresh Lb. 23c

Cookies Mother Goose Lb. 22c

FREE

Calo Dog Food..... PER CAN 11c

For information regarding the location of your nearest Clover Farm Store, call Central 9217

Prices in Country Slightly Higher Because of Transportation

CLOVER FARM STORES

USE SOUR MILK FOR COOKIES AND SPICED GINGERBREAD

Gingerbread. One-half cup sugar, three cups flour, two teaspoons soda, one-half teaspoon ginger, one-half teaspoon cloves, one-half teaspoon salt, one-half cup shortening, one cup molasses, one cup sour milk, two eggs. Mix and sift dry ingredients. Melt shortening, add molasses, sour milk, and well beaten eggs. Beat all together until light and smooth. Bake in a shallow greased pan in a moderate oven. Time in baking, 35 minutes.

HEINE SAYS None Better at any price

BEST MADE MALT

SHOULD BE KEPT IN YOUR DEALER'S

GET IT AT YOUR DEALER!



Clover Farm Very Finest

Corned Beef 25c CAN **19c**

Beef prices are higher and you'll find this to be as economical a dish as it is delicious.

Clover Farm Semi-Boneless Reg. 25c

Pickled Pigs Feet Exquisitely Tender PINT JAR **19c**

Crystal White SOAP

10 Bars 27c

Kill that fly with

Flit Pint Can **41c**

The Largest Selling Insecticide

White Banner Malt Can 51c

Always Dependable

Calo Dog Food..... PER CAN 11c

Beans Bean Hole Beans are so good—so different—so inexpensive! Slip them in your oven 20 minutes and say—“I baked them myself!”

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BEAN HOLE BEANS

Beans. One-half cup shortening, one cup sugar, two eggs, one-half cup sour milk, one teaspoon baking powder, one-half teaspoon soda, one teaspoon salt, three and one-third cups cake flour, one teaspoon vanilla. Cream shortening and add sugar.

BEAN HOLE BEANS

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A frosty treat to bear the heat!

India Tea. Add beaten eggs, milk and remaining dry ingredients sifted together. Add vanilla. Chill the dough, to about one-fourth inch in thickness and cut with a cookie cutter. Place on greased baking sheets and bake in a moderate oven for 15 minutes.

INDIA TEA

Man who drink India Tea will tell you it is a true refreshing. They love its winy richness. It does not wash out in fine, full flavor. Look for the trade mark (Map of India above) on the package.



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RELATIVE JELLIES ARE GOOD SUMMER DESSERTS

Coffee Jelly. One and one-half tablespoons of coffee, one-fourth cup cold water, one-half cup boiling water, one-half cup sugar, two cups of gelatin.

Softened gelatin in cold water. Dissolve in boiling water. Add coffee and stir until dissolved. Pour into mold and stand in a cold place until firm. Serve with whipped cream.

Ginger Ale Jelly. One pint ginger ale, two tablespoons sugar, two tablespoons gelatin. One-half cup cold water. Heat ginger ale and sugar and gelatin to taste. Add water. Pour into molds and stand in a cold place until firm. Serve with whipped cream.

Jefferson & Cherokees. SPECIALS FOR

CHUCK ROAST Lb. 9 1/2c

VEAL CHOPS Lb. 10c

SPARE-RIBS Lb. 6 1/2c

FRANKS BOLOGNA Lb. 8 1/2c

POTATOES, Bushel 2

BLANTON'S MAYONNAISE AND SALAD DRESSING Qt. 2

WHITE MALT \$100.00 FR

Airy Fairy Kw

Tune in Tuesday, Morning Over

We are co-operating in a program which helps the housewife and grocer.

PRICES GOOD AT REM

HOME OWNED AND OPERATED

6123 EASTON BROADWAY A 1470 HODIAMONT 7108 MANCHESTER AV. Hill-Top M

BEEF TON

Smoked..... 25c

SPRING LAMB

EGGS OR LOINS.....

BOILED HA

SUGAR 0

100-LB. SACK, BUTL.....

PEAS Small, No. 2

CRAB MEA

OLIVES FU

PRETZELS

NORTHERN TISSUE

BUDWE

NEW POTAT

LEMONS FU

WATERM

DIXIE BELLES, 2

\$100.00

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Home Economics

Menus for the Week

SATURDAY	SUNDAY	MONDAY
Breakfast Sliced peaches Cornflakes Toasted rolls Coffee, cocoa or milk	Breakfast Raspberries with cereal Scrambled eggs and chopped beef Corn bread sticks Coffee, cocoa or milk	Breakfast Sliced peaches Rice flakes Poached eggs on toast Coffee, cocoa or milk
Luncheon Ham, tomato and lettuce sandwiches Orange snow Buttermilk, tea or milk	Luncheon Roast lamb with brown gravy Boiled rice Fresh succotash Grapefruit and romaine salad with mint dressing Peach cream roll Coffee, tea or milk	Luncheon Potato and cheese puff Bean muffins Sliced tomatoes Blackberries with cream Iced tea, milk or butter- milk
Dinner Baked veal cutlet Candied sweet potatoes Beets with sour sauce Lettuce salad Baked blackberry roll with foamy sauce Coffee, tea or milk	Dinner Cold sliced tongue "Golden salad" Hot biscuits Pineapple ice Sponge cake Tea or strawberries	Dinner Cold consommé Lamb shortcake Green peas Mixed green salad Watermelon Hot or iced tea, coffee or milk
TUESDAY	WEDNESDAY	THURSDAY
Breakfast Watermelon cubes Bacon and fried tomatoes Coffee, cocoa or milk	Breakfast Orange juice Cornflakes Creamed fish flakes on toast Coffee, cocoa or milk	Breakfast Raspberries and cream Ready to serve wheat cereal Scrambled eggs Coffee, cocoa or milk
Luncheon Egg and beet salad Cream cheese sandwiches Fruit gelatin Tea, milk or ginger ale	Luncheon Baked bean salad Kasha Apple sauce Cup cakes Lemonade, milk or gin- ger ale	Luncheon Stuffed tomato salad Nut bread sandwiches Banana junket Orangeade, ginger ale or milk
Dinner Fruit cup Baked stuffed peppers Stir-fried beans Summer squash Raw celery Sour cherry pie Iced or hot coffee, tea or milk	Dinner Tomato appetizer or soup Liver and bacon Mashed potatoes Swiss chard Pear salad with ginger dressing Crab cakes Coffee, tea or milk	Dinner Braised round steak Potato balls Creamed lima beans Beet and celery salad Peach tapioca Coffee, tea or milk
FRIDAY	SATURDAY	SUNDAY
Breakfast Cantaloupe Straw flakes Shirred eggs Hot rolls Coffee, cocoa or milk	Breakfast Orange juice Cornflakes Creamed fish flakes on toast Coffee, cocoa or milk	Breakfast Raspberries and cream Ready to serve wheat cereal Scrambled eggs Coffee, cocoa or milk
Luncheon Spanish rice Blueberry muffins Jellied fruit with cream or custard sauce Hermine Iced cocoa, tea or milk	Luncheon Stuffed tomato salad Nut bread sandwiches Banana junket Orangeade, ginger ale or milk	Luncheon Baked bean salad Kasha Apple sauce Cup cakes Lemonade, milk or gin- ger ale
Dinner Melon cocktail Baked fish Escalloped potatoes Boiled corn Tomato and cucumber salad Chocolate cake Iced tea, lemonade or coffee	Dinner Braised round steak Potato balls Creamed lima beans Beet and celery salad Peach tapioca Coffee, tea or milk	Dinner Fruit cup Baked stuffed peppers Stir-fried beans Summer squash Raw celery Sour cherry pie Iced or hot coffee, tea or milk

*Indicates that recipes for dishes so marked in above will be found in Planning the Menu and Recipes for the Week Column, published in the Home Economics Department of today's Post-Dispatch.

Asparagus With Cheese-Cream

Sauce.
Have ready a slice of buttered toast for each portion, dip crusts in the asparagus water, drain asparagus and lay on toast. Turn over the asparagus a white sauce or melted butter seasoned with lemon juice, salt and cayenne. Sprinkle asparagus with grated cheese and set in oven to get very hot. Decorate with strips of sweet red pepper.

THREE MORE DRINKS FOR SUMMER NIGHTS

Frosted Coffee, Ambrosia and Fruit Fizz Are Included.

Never too many summer beverages on the list, whether they are served with meals or in-between. Fruit mixtures are both popular and wholesome. Coffee lovers will like the following frosted recipe:

Frosted Coffee.
Make a coffee syrup by bringing to a boil one cup of ground coffee and three pints of cold water. Let stand just eight minutes, then strain through double cheese cloth. Add three cups of sugar and one pint of water. Boil this just two minutes. When cool, add a tablespoon of vanilla.
Mix a portion of this syrup with any desired quantity of water to taste. Chill and serve with whipped cream.

Fruit-Fizz.
Combine the juices of four oranges and two lemons. Add one cup of the juice of a large can of pineapple and one-half of the juice from a bottle of maraschino cherries. Add a pinch of salt. Chill well.

An hour or less before serving, add two quarts of white grape juice. Serve with maraschino cherries.

Blackberry Ambrosia.
Combine three cups of blackberry juice (drained from stewed blackberries) with one cup lemon juice. Add a pinch of salt.
An hour or less before serving, mix with two quarts of carbonated water and chill.
Serve with thin slices of banana and a few fresh blackberries.

THOUSAND ISLAND DRESSING

One-half cup olive oil
Juice one-half lemon
Juice one-half cup of lemon juice
One teaspoon grated onion
Three teaspoons parsley, chopped fine
One-fourth teaspoon mustard
Eight olives, sliced
Eight cooked chestnuts, sliced
One-fourth teaspoon salt
One-fourth teaspoon paprika
One teaspoon Worcestershire sauce
One-half cup mayonnaise.
Put ingredients for dressing into a fruit jar, adjust one or two rubbers and the cover. Shake until mixture is smooth and thickened a little. This is sufficient for 12 portions.

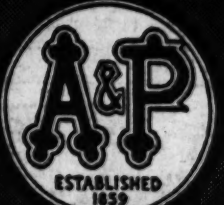
SAUCE FOR FISH

Two tablespoons butter
Two tablespoons flour
One and one-half cups milk
scalded
Liquid from fish
Two tablespoons lemon juice
One egg yolk
Melt butter, add flour, then heat-
ed milk gradually. Add liquid from
fish and lemon juice just before
removing from fire. Just before
serving, beat sauce into yolk of
egg. Serve hot. One tablespoon cat-
sup may be added if desired.

Creamed Fresh Corn.
Husk six ears of fresh corn and
with a sharp knife slit each row
of kernels through the center.
Then cut the corn from the cob
and put in a double boiler with
two tablespoons butter, one-half
teaspoon salt, little pepper and
one-half cup thin cream. Cover
and cook over boiling water for
15 to 20 minutes. Serve four to
six.

ICED COFFEE WEEK

JULY 11TH TO JULY 16TH



Summer Time is Coffee Time

Iced when you want it cold, hot when you want it hot, coffee is always satisfying and refreshing.

Tall glasses of frosty-cold Iced Coffee make hot weather parties events to remember with delight. For bridge, for picnics, or when the neighbors just drop in for porch chatter—Iced Coffee is satisfying, invigorating and cooling.



EIGHT O'CLOCK COFFEE 20c
MILD AND MELLOW lb.

RED CIRCLE COFFEE 23c
RICH AND FULL-BODIED lb.

BOKAR COFFEE 27c
VIGOROUS AND WINERY lb.

Packed in the bean, ground fresh in the store. Bokar also packed "steel-cut"

GET THE NEW A & P ICED COFFEE RECIPES AT ANY A & P STORE. TEMPTING WAYS OF MAKING COOLING COFFEE DRINKS FOR ANY HOT WEATHER EVENT.

— OTHER FINE VALUES —

FANCY DRY-PICKED SPRING

CHICKENS		
Bacon	SUGAR CURED 3-5 LB. PIECES	LB. 11c
Thuringer	HOLLENBACH'S	LB. 19c
Chuck Roast	CHOICE CUTS.....LB. 15c	13c

MILK FED FOR FRYING - LB. 21c

Baked Hams	SLICED	LB. 35c
Hams	SUGAR-CURED HALF OR WHOLE	LB. 13½c
Leg o' Lamb	GENUINE SPRING	LB. 21c
	SHOULDER.....LB. 15c	STEW.....LB. 19c

CALIFORNIA VALENCIA

ORANGES 200-216 SIZES DOZ. 29c

Bananas	GOLDEN RIFE	4 LBS. 23c
Tomatoes	HOME-GROWN	3 LBS. 10c
Watermelons	GEORGIA TOM WATSON	EA. 43c
	25-30-LB. SIZES	

Cantaloupe	28 JUMBO SIZE	EA. 10c
New Apples	ILLINOIS DUTCHES	3 LBS. 14c
Peaches	GEORGIA	LB. 10c
	HILEY BELLE FREESTONES	

IONA BRAND

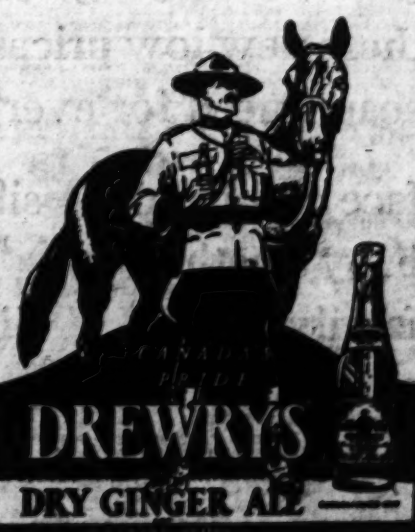
FLOUR 24-LB. BAG 35c

Flour	PILLSBURY, ROYAL PATENT, 24-LB. BAG	63c
Butter	CLOVERBLOOM, LB.	21c
DIXIE MAIDLB. 15c	SUNNYBROOK.....LB. 22c
PineappleNO. 14 CAN	17c
Kraft	OLD ENGLISH CHEESE ½-LB. PKG.	23c
	1-½c PKG. OF PREMIUM SODAS FREE WITH EVERY PKG.	

Peaches	IONA BRAND 2 NO. 14	35c
Beck's Fruit Pectin	BOT.	19c
Angel Food Cake	LEMON ICING	EA. 25c
Coca-ColaCTN. OF 6 BOTS.	25c
	PLUS DEPOSIT	

CRYSTAL WHITE OR

P AND G SOAP 10 BARS 25c



DREWRY'S DRY GINGER ALE

DREWRY'S DRY—the snappy old aristocrat of Canadian Ginger Ales is for the first time being introduced to St. Louis. For years it has been the pride of Canada. Now Drewry's have taken over the operation of Drewry & Sons Co. of St. Paul, and are making the real Canadian article here in the U. S. A.

12-Oz. Bot. 12c

3 BOTTLES 34c PLUS DEPOSIT

THE GREAT ATLANTIC & PACIFIC TEA COMPANY
MIDDLE WESTERN DIVISION

RELATIVE JELLIES ARE

GOOD SUMMER DESSERTS

Coffee Jelly.
One and one-half tablespoons gelatine, one-fourth cup cold water, one-half cup boiling water, one-half cup sugar, two cups strong coffee.
Soften gelatine in cold water and dissolve in boiling water. Add sugar and coffee and stir until sugar is dissolved. Pour into molds and let stand in a cold place until firm. Serve with whipped cream.

Ginger Ale Jelly.
One pint ginger ale, one cup grape juice, sugar, two tablespoons gelatine, one-half cup cold water. Heat ginger ale and grape juice and sweeten to taste. Add gelatine which has been softened in cold water. Pour into molds and when firm serve with whipped cream.

CHEESE AND NUT SALAD

One cup cheese
One tablespoon melted butter
One-half cup sweet cream
One-third cup chopped nuts
One-third cup chopped pimento
One-third cup chopped olives.
Mash cheese, moisten with cream and melted butter, season with salt and cayenne, add chopped nuts, pimento and olives, press into a mold and let stand 2 hours. Cut in slices and serve on lettuce with mayonnaise dressing.

Ball Doughnuts.
The usual tedious way of making doughnuts is simplified by dropping batter from a spoon directly into hot fat. This makes a round ball of a doughnut which tastes just as good as the conventional round ring with the hole in center.

KRIWANEK CHIPPWA & OREGON

CHUCK ROAST	LB. 9½c	BACON	9½c	VEAL STEW	6½c
VEAL CHOPS	10c	HAM	9c	PORK Ribs or CHOPS	12½c
SPARE-RIBS	6½c	Bread	10c	MILK	6c
FRANKS BOLOGNA	8c	White Goods	29c	HENS	12½c
POTATOES, Bushel	39c	MEADOW GOLD	19c		
BLANTON'S MAYONNAISE AND SALAD DRESSING	25c				

WHITE BANNER 3-Lb. MALT Dependable Quality—Always 42c
\$100.00 FREE GROCERIES

Each Week in the Airy Fairy Kwik-Bis-Kit Radio Contest

Tune in Tuesday, Thursday and Saturday Morning Over KMOX at 8:15
We are co-operating in this program which helps both the housewife and grocer. **SPECIAL 23c**

PRICES GOOD IN ALL STORES FRIDAY, SATURDAY AND MONDAY AT REMLEY HILL-TOP EVENINGS AND SUNDAY, TOO!

HOME OWNED AND OPERATED **MARKETS**

JIM REMLEY AND THE HILL-TOP MARKET
REMLEY
KIELEN AND ST. LOUIS AVES.
KIELEN IS 6300 WEST
5015 GRAVOIS
6123 EASTON (WELLSTON)
BROADWAY AND CHIPPWA
1470 HODIAMONT (WELLSTON)
7108 MANCHESTER AV. (MAPLEWOOD)
Parking Spaces for over 1000 cars. Come on Mr. and Mrs. St. Louis—Great Food Bargains—Wonderful Barbecue Stand, Shop in the moonlight.

Hill-Top Market Is Open Evenings and All Day Sunday

BEEF TONGUES	LB. 17½c	SPRING CHICKENS	NICE FRYING SIZE	LB. 19
SPRING LAMB	SHOULDERS	LB. 15	VEAL	SHOULDERS OR BREAST
LEGS OR LOINSLB. 17½c	CHOPS.....LB. 20	BAKED CALLIES	COATED WITH SUGAR
BOILED HAM	WAFER SLICED	LB. 29	PRIDE MILK	TALL CANS 4 FOR 17
SUGAR	O and H Cane	10 Lbs. 43	SALAD DRESSING	"PRIDE" Qt. Jar
PEAS	Small, Sweet No. 2 Cans	2 FOR 19	JELLO	ANY FLAVOR 3 PKGS. 19
CRAB MEAT	BEISHA ½ SIZE BRAND CAN	29	RICE KRISPIES	DELICIOUS NEW CEREAL 2 PKGS. 17
OLIVES	FULL QUART JAR	25	PICKLES	DILL OR QUANT JAR
PRETZELS	FRESH CRISPY	LB. 10	SARDINES	IMPORTED IN OLIVE OIL 2 CANS 15
NORTHERN TISSUE	Special 3 Rolls	20		

BUDWEISER MALT "Lives Up to Its Famous Name." 3 Lbs. In the Big Red Can 45

NEW POTATOES	10 Lbs. 13	CANTALOUPE	LARGE SOLID	2 For 15
LEMONS	LARGE SIZE FULL OF JUICE	Doz. 20	CAULIFLOWER	LARGE WHITE HEAD
WATERMELONS	LB. 1½	ORANGES	LARGE CALIF.	Doz. 15

\$100.00 FREE GROCERIES Each Week in the

Airy Fairy Kwik-Bis-Kit Radio Contest

Tune in Tuesday, Thursday and Saturday Mornings Over KMOX at 8:15
We are co-operating in this program which helps both the housewife and the grocer. **SPECIAL 23c**

Home Economics

TWO-MEAL CHICKENS GIVE FINE VARIETY

Creamed With Mushrooms
First Day — Creole Recipe
Second Day.

Breast of chicken with creamed mushrooms is a delicacy for a Sunday dinner, and from the rest of the fowl you can make a most appetizing Creole dish for another meal as shown in following recipe:

Select two small, plump roasting chickens, have them split and the breast divided from the rest of the chicken. Split each piece of breast in half, making four pieces from each chicken. Save the rest of the chicken for making chicken à la Creole. Dip the chicken breasts in cooking oil, then roll in flour seasoned with salt and pepper. Melt three tablespoons butter in a frying pan, put in the chicken and brown quickly on both sides. Reduce heat as soon as meat is browned, cover and cook slowly for 25 minutes or until the chicken is very tender. Have ready four slices of toast, arrange the chicken on this and cover with creamed mushrooms. Garnish with parsley and serve with vegetables.

Creamed Mushrooms.
Peel three-fourth pound fresh mushrooms, cut the caps in half if large, and slice the stems. Melt four tablespoons butter, add the mushrooms, cover and cook slowly for five minutes. Stir in four tablespoons flour and when mixed add two cups milk. Stir constantly over a moderate fire until thickened and smooth. Season with salt, pepper, two teaspoons lemon juice and a mere pinch of grated nutmeg.

Chicken à la Creole.
This is an excellent way of using up the wings, backs, legs, etc., of a chicken when the breast has been served separately. Cut the chicken in pieces for serving. Sprinkle each piece with salt, pepper and flour and brown quickly in a little hot fat in a frying pan or saucepan. When the chicken is brown, drain off the fat, add a large sliced onion, a sliced carrot, two sprigs of parsley, two cups canned tomatoes, one-half cup shredded green pepper and two cups boiling water. Cover and cook slowly for an hour, or until almost tender. Add one cup well washed rice, cover and continue cooking until the rice has absorbed most of the liquid and is done. Remove to a hot platter and serve very hot. Serves four to six.

Sardine Paste.
Remove bones from sardines. Mash, adding hard-cooked egg yolk, salt, mustard, lemon juice and paprika.

SALAD DRESSING ART LIES IN GOOD CHOICE

Many Variations Possible to Improve Combinations of Fish, Meat or Vegetables.

Many a good salad is spoiled by a poorly seasoned or wrongly chosen dressing—for certain kinds of salad call for one type of dressing, while that same dressing may spoil another salad. Mayonnaise, Russian dressing, French dressing—these are the three familiar types—in some cases all too familiar! While they are excellent, like all good things they certainly become tiresome if they appear too often. Most of the salad dressings are a variation of either mayonnaise or French dressing. The latter is simplest to make, but it needs careful attention in the matter of measuring and seasoning to make it perfect. In the past few years commercial mayonnaise has become such a fine product that many women prefer to use it, rather than risk the chance of having homemade mayonnaise separate or refuse to thicken. The ready-made mayonnaise may be used as the base for a great number of different dressings.

French Dressing.
We find the best method is to make up a pint at a time. This is made with just salt, paprika and pepper for seasoning, and other flavorings and seasonings added at will to suit salad for which dressing is to be used. A good foundation recipe for French dressing is this: Pour into a pint jar or bottle one and one-half cups olive or any preferred salad oil, one-half cup vinegar or equal parts of lemon juice and vinegar, or six teaspoons lemon juice instead of the vinegar, one-half teaspoon white pepper and one and one-half teaspoons salt. One teaspoon Worcestershire sauce is a good addition though it is not absolutely necessary. Shake the jar until the dressing is thick and creamy every time you use it. Keep it in the ice box in between times. When a special dressing is wanted, shake up the mixture as just stated, pour out as much as you need and add whatever other ingredients you wish.

Variations.
Ravigote Dressing—Mash the yolks of three hard boiled eggs until very smooth. Measure one-half cup of French dressing and add gradually to three tablespoons evaporated milk or thin cream, beating it in. Add to the egg yolks gradually, then flavor with one tablespoon minced chives and one tablespoon minced parsley. Serve with any fish salad.
Chili dressing is fine with cold

meat salad or with hard boiled egg salad. Measure one-half cup French dressing and add three tablespoons chili sauce. Beat to mix and pour over the salad.

Russian dressing is one of the most popular. Add one-fourth cup chili sauce, one tablespoon minced onion, one tablespoon chopped green pepper and one tablespoon vinegar to one-half cup thick mayonnaise. Taste and add salt if necessary—it depends on the seasoning in the chili sauce.

Spanish dressing is particularly suited to a mixed greens salad or a mixture of raw vegetables. Mix one-half cup French dressing with one tablespoon shredded sweet

white onion, one tablespoon chopped stuffed olives and two tablespoons tomato catsup.

Fruit Salad Dressing.
Two teaspoons strained honey and one teaspoon lemon juice (if none has been used in the foundation recipe) to one-third cup French dressing. One tablespoon sherry flavoring is another good addition for fruit salads.

Cheese dressing for pear salad is made by beating one-third cup French dressing into one-eighth pound mashed Roquefort cheese or into two tablespoons Roquefort and two tablespoons cream cheese mixed together.

**THIS BISQUE TAKES TIME
BUT IT'S DELICIOUS**

Trimings and shell of lobster, one sliced onion, one bay leaf, two stalks coarse celery, diced, 3 cups water, three tablespoons butter or margarine, two tablespoons flour, two cups milk, three-fourths teaspoon salt, one-eighth teaspoon paprika, one-third cup light cream (optional), one-half teaspoon minced parsley.

Break lobster shell into small pieces and cook with the onion, bay leaf, celery and water for one and

one-half hours, keeping pan closely covered and adding more water if this appears to boil away rapidly. Strain liquid—there should be about two cupsful. Blend butter and flour smoothly together, add milk slowly, bring to boiling point, stirring constantly, and simmer for ten minutes.

Add strained lobster liquor, season with salt and paprika, and if cream is used add it just before serving bisque. Sprinkle minced parsley over each serving. If the meat of the lobster is not desired for some special purpose, it may be diced and added to bisque, making a richer soup.

FRUIT COCKTAILS

In making fruit cocktails or fruit cup, add a little lemon juice or fresh lime juice to whatever fruit is used in order to develop its best flavor. The tartness of lemon increases appetizing qualities of even the juiciest of fruits and also increases mineral and vitamin content of mixture. One or two tablespoons of lemon juice is a good proportion to each three cups of cut up fruit.

Diced oranges and small balls of ripe cantaloupe make a fine fruit cocktail or fruit salad mixture. Let fruits stand in a cold place for at

least 30 minutes after mixing. If used for salad serve with a fruit juice dressing slightly sweetened with strained honey.

Made After an Old Southern Recipe
The finest of domestic and imported apples in just the right proportions give it a flavor all its own.

Maul's
THE ORIGINAL BARBECUE SAUCE
AT YOUR GROCER'S



"Sue, I'm thrilled! I just got back from the grocer's. It was crowded—stacks of women buying—guess what? Ivory Soap! Did you know how much Ivory prices have been reduced?"

IVORY SOAP now at the Lowest Prices in 17 Years



"Why, Molly, didn't you know? Everybody's been talking about the new Ivory prices for days. Yesterday at the club we all agreed they were so low we could use Ivory for everything."

Everywhere Ivory users—old and new—are saying by the millions, "At these new low prices Ivory is the only soap I need for everything:

face and hands silks, woolens—nice
baby's bath cottons and linens
family's baths dishwashing (to
shampooing protect hands)

and every other soap purpose
about the home."



IVORY SOAP
IVORY FLAKES
IVORY SNOW
99 1/100% PURE
IT FLOATS

MT. AUBURN MARKET
6128 EASTON AVE.—WELLSTON
Wellston's Most Complete Food Store, and Our Prices Are Lowest on Quality Food!

STEAK Sirloin Tenderloin Porterhouse	11c	BEEF Boneless Shoulder or Rib	12 1/2c
PORK SHOULDER	8c lb.	SPARE RIBS	7c lb.
PORK CHOPS	12 1/2c lb.		
Chuck Roast, Lb.	6c	Chuck Prime, Lb.	8c
VEAL Breast Shoulder, Lb.	7c	LAMB Shoulder Leg, Lb.	12c
VEAL Leg, Lb.	10c	VEAL Loin, Lb.	9c
HAM Whole or Half, Lb.	12 1/2c	BACON Whole or Half, Pound	9c
HAM Smoked Calif., Lb.	9c	HAM Sugar Cured, Lb.	15c
Pork Sausage, Frankfurters, Lb.	8c	Bologna, Liver Sausage, Lb.	8c
LIPTON'S TEA Orange Pekoe		LIPTON'S TEA Yellow Label	
Finest for ICED TEA			
Small Size Pkg.	8c	1-Lb. Pkg.	20c
1-Lb. Pkg.	20c	3-Lb. Pkg.	38c
1-Lb. Blue Label			15c
SUGAR Best Granulated 10-Lb. Limit		5 Lbs.	21c
MILK Fat, Carnation or Wilson	5c	COFFEE Fresh Roasted Bourbon Santos, None to Equal It for the Money!	
Tall Cans	5c	2 lbs.	35c
MUSTARD 15c		3 lbs.	50c
MELL-O-JELL DESSERT POWDERS			6c
Assorted flavors. Quicker Jello. Pkg.			
BUTTER Fresh Churned Real Cream Butter. Take Advantage of This Low Price. Lb.			16c
CREAM OR BRICK FANCY WISCONSIN CHEESE, Lb.			15c
LIMBURGER CHEESE, 1-lb. prints, well cured, Lb.			15c
SWISS CHEESE, Big Eyed, Lb.			25c
MAYONNAISE OR SANDWICH SPREAD			
Mt. Auburn Pride, quart jar	25c	Pint jar	18c
1-oz. jar	10c		
EGGS, Strictly Fresh Country		Dozen	13 1/2c
BREAD Regular 7 1/2c		Strawberry LAYER CAKE A Regular 40c Value	
RYE BREAD 8c and 15c		20c EACH	
LARGE APPLE PIES, lots of filling, each			15c
POTATOES, Good Cookers, 10 Lbs.			7c
RED ONIONS, 5 lbs.			10c
APPLES, new transparent, 4 Lb.			10c
CELERY, young, tender			3 Stalks 10c

CAULIFLOWER
Remove leaves and place up down, in cold, salted water, stand half an hour, whole or divide into florets until tender, using amount of water for a meal.

CAM BE
2

NUGG
PEA
Large 2 1/2 Size—Choice 2

Skippy

Wheat
Are Ele

Waltk

SOA
For a

Lang
Save

PO

Chase & Sanb

Coff
Per Poun

36c

White

MA

Sunbri

Cleans
Cleans an
Polishes

Per Can

5c

Sup

Jersey

Blac

Butt

CABBAGEFLOWER

Remove leaves and place head down in cold, salted water. Let stand half an hour. Leave whole or divide into flowerets. Cook until tender, using a large amount of water for a more delicate flavor. Add salt when partly done.

Dress with melted butter, white sauce or Hollandaise sauce. If the cabbageflower head is cooked whole, 30 to 45 minutes will be required. Separated into flowerets it will cook in 20 to 30 minutes. A good-sized head will serve six.

Egg Salad.

Cut the whites of hard-cooked eggs into eighth lengthwise, arrange on lettuce to simulate the petals of a flower. Put yolks through ricer and arrange in the center of whites. Serve with boiled dressing.

THRIFTY? If So Buy at

Tom Boy
 QUALITY FOOD STORES
 OWNED AND OPERATED BY ST. LOUISANS

CAMPBELL'S BEANS

2 Cans For 9c Limit

TOM BOY MILK

Tall Cans 2 For 9c

NUGGET BRAND PEACHES

Large 2 1/2 Size—Choice 2 for 29c

GOLD BOND Bottle Crowns

2 Cartons 1 Gross Each 35c

Skippy

Says

Hear Skippy Over KMOX 5:30 P. M.

Wheaties 2 Pkgs. for 25c

Are Eleganter Than Elegant

Krak-R-Jak MOTHER GOOSE COOKIES

Pkg. 22c

Waltke's Extra Family SOAP Per Bar 5c

For a Pleasant Wash Day

Old Judge Coffee

Delicious Hot or Iced

Lange's MILK

Save the Bottle Caps

Quart 10c

3 Lbs. for \$1

POPS Wheat..... 9c Rice..... 11c

Chase & Sanborn's

Coffee

Per Pound

36c

Clorox

Makes Clothes White

16-Oz. Bottle... 15c

Thompson's

Malted Milk

The Ideal Food Drink

1-Lb. Size... 43c

White Banner

MALT

It's More Dependable

Full 3-Lb. Can

52c

Sunbrite Cleanser

Cleans and Polishes

Per Can 5c

LETTUCE Iceberg, 6 doz. size. 5c

HONEY BALL MELONS—Large Size Each 10c

ORANGES Sunbrite—Large 316 Size—Dusky 28c

TOMATOES Fancy Home-grown 3 Lbs. 10c

APPLES New Transparent 3 Lbs. 10c

Ritter's

Spaghetti

Ready to Serve

Can 7c

Super Suds for Clothes or Dishes Small Pkg. 2 For 17c

Jersey Corn Flakes 2 Pkgs. for 14c

FREE! One Large Novelty Balloon With Each Two Packages

Black Flag Liquid Spray Kills Mosquitoes, Flies, Bugs, Etc. 41c

Butter Tom Boy 23c Sugar Creek 24c Joyful Roll 19c

Tom Boy
 QUALITY FOOD STORES
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Home Economics

EGG JELLY PEPPERS
GOOD FOR LUNCHEON

Delicious New Combination for Luncheon—Salad and Pickled Recipe, Also.

Eggs as a meat substitute are excellent occasionally for summer luncheons, particularly when they are served in new recipes.

With celery and peppers, eggs make a nice salad, and a delicious jelly, in pepper cups. And as a garnish for potato salad or cold plate meals, nothing is better than pickled eggs.

Luncheon Salad. Three hard cooked eggs, sliced, one-half cup diced celery, one-fourth cup diced green peppers, one tablespoon chopped pimiento, one-fourth cup mayonnaise.

Combine all ingredients lightly, garnish with a slice of egg.

Eggs in Peppers. Three large green peppers, three hard cooked eggs, one tablespoon gelatin, one tablespoon cold water, three-fourths cup tomato juice, one-half teaspoon minced onion, one-eighth teaspoon salt, one-half teaspoon vinegar, one bay leaf, one-half teaspoon sugar.

Soak gelatin in cold water for five minutes. Boil tomato juice with onion, bay leaf, salt, sugar, vinegar for five minutes. Add gelatin, stir until dissolved and strain. Set aside to cool. Cut off tips of the peppers, remove seeds and white pulp. Shell the eggs and set one egg into each pepper case.

Fill case with cold tomato jelly and set into refrigerator to congeal. When ready to serve cut one-fourth inch slices across the pepper. Arrange three slices on bed of salad greens and garnish with mayonnaise.

Pickled Eggs. Carefully shell hard cooked eggs. Place eggs into warm glass jar, add one teaspoon salt to each jar and fill with boiling vinegar. If you are fond of horseradish add half a teaspoonful of it to the vinegar while it is heating, but strain it out before pouring the vinegar over the eggs. Seal at once. These eggs will keep for several weeks after the jar has been opened, so that a few of them at a time may be used.

OKRA AND TOMATOES. One pound okra, one tablespoon cooking fat, two cups tomatoes (canned or fresh), one medium onion, salt, red pepper.

Wash and slice okra. Place fat in a frying pan and when hot add the okra and chopped onion, and let cook 15 minutes. Add tomatoes and seasoning. Cover and let cook until okra is almost tender. Then uncover and finish cooking. If fresh tomatoes are used, cut them and add when the okra has cooked 5 minutes.

SOUTHERN STYLE EGG PLANT. One large egg plant, three small onions, three tomatoes, one green pepper, salt, pepper, four tablespoons butter.

Slice the egg plant in thin slices and remove skin. Slice the onions, tomatoes and the pepper very thin. Arrange vegetables in alternate layers in a greased casserole, seasoning each layer with salt and pepper. Add the butter, melted, and cover. Bake in a moderate oven until vegetables are tender, which will take about 70 minutes.

SWEET POTATO OMELET. One cup mashed sweet potato, two eggs, four tablespoons milk, one-fourth teaspoon salt.

Mash potatoes, add milk, salt and eggs well beaten. Turn into well greased frying-pan and cook until browned on bottom. Place in moderate oven until top is set. Fold onto a hot platter.

SARDINE SALAD. Two No. 1 tins sardines, one-half cup chopped celery, one tomato, chopped; one-third cup mayonnaise.

Cut sardines in quarters and mix with the celery, tomato and mayonnaise. Serve on lettuce garnished with sliced tomato and parsley. Serves four.

Easy Cake Frosting. One cup sugar, one-fourth cup water, one egg white, one-half teaspoon vanilla.

Put sugar, water and unbeaten egg white in saucepan and cook over boiling water. Beat constantly until frosting is the proper consistency to spread. Add vanilla.

Sandwich Data. Sandwiches may be prepared in the morning for an afternoon or evening party, if they are kept in a cool place tightly covered. One of the most satisfactory methods of preserving the freshness of sandwiches is by wrapping them in a cloth wrung out of cold water.

Fruit Punch. Mix one cup lemon juice, one cup orange juice and the juice from a can of pineapple, with two cups of sugar. Add grated rind of one orange and a few pieces of lemon peel. Put into bowl, add ice and pour over two quarts ginger ale. A touch of lime juice gives a pleasing taste. Serves 20.

Fried Ham. Cut a thin slice from the center of a ham and gash the fat on the edge in several places; put in hot frying pan, brown quickly on one side, then turn and brown lightly on the other side. Then cook very slowly until tender.

IF YOU CAN'T AFFORD REAL CHICKEN SALAD TRY THIS

Shank of veal, one pound lean pork, cabbage, celery, four hard-cooked eggs.

Boil meat until tender and cut in dice. Add an equal amount of chopped cabbage and celery and the hard cooked eggs, chopped. Mix with dressing and serve on lettuce. Serves 12.

Dressing.

One tablespoon mustard, one tablespoon salt, one-half teaspoon pepper, one tablespoon sugar, two eggs, one cup vinegar.

Mix dry ingredients and well-beaten eggs to a smooth paste and add vinegar slowly. Cook until thick and smooth. Thin with cream before using.

The Tremendous Response of the Public to the Quality of "Golden Krisp" Potato Chips

has made it necessary for us to move to larger quarters, in order to take care of the demand. Our appreciation to the public will be shown by continuing to make the best potato chips it is possible to produce. Protect your taste and purse by refusing to take any substitute for "Golden Krisp" when buying potato chips.

Sold by All Good Grocery, Drug and Delicatessen Stores. MANUFACTURED FRESH DAILY BY GOLDEN KRISP CHIP CO. 7135 N. UNION BLVD. ST. LOUIS, MO. Telephone: MULberry 6506

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This Question Is Usually Avoided By Soup Eaters

There Is No Substitute for Piggly Wiggly Quality—

BUTTER

Fresh Churned Creamery Butter

Sunset Gold, lb., 19c

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2 LBS. 35c

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Tall Can 5c

Domino Sugar

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10 Lb. Bag 43c

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Libby's Slices or Halves

2 Large No. 2 1/2 Cans 29c

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Armour's Star "Fixed Flavor" Skinned

HAMS

This Is the Nicest Ham We Know and Just Look at the Price! Whole or Half

Lb. 15c

Spring Chickens Lb. 21c

Oh, for some fried chicken! When you feel that way try one of these! They're 1932 crop freshly dressed—Oh Boy!

Lamb

Young Tender

Legs Lb. 17 1/2c

Hind Quarter, lb., 17 1/2c—Fore Quarter, lb., 12 1/2c

Prime Rib Roast

Tender and Juicy Lb. 23c

Beef Pot Roast, lb., 15c

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Delicious Flavor

Longhorn and Full Cream, Lb. 15c

Sliced Bacon

Nice and Lean Piggly Wiggly, Lb. 21c

Boiled Ham

Boneless Sliced, Lb. 35c

A Complete Variety of Luncheon Meats and Pickles in All Meat Markets

Delicious Her Grace ORANGE 50c CAKES LAYER CAKE.....

If you like good cake, well this one will appeal to you—anyway it is too hot for you to bake, but we don't mind it.

The kiddies will love these

COOKIES You Can Afford Them at 15c And They're Called Crystal Gems

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Vanilla Wafers

Pkg. 20c

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Cassini's Skinless and Boneless 8-Oz. Can 19c

TODDY

A Healthful Drink 1-lb. can, 33c; 1/2-lb. can, 17c

TOMATO JUICE

Vineo Brand 16-Oz. Bottle 10c

CERTO

For Making Jams and Jellies, Bottle 25c

SHREDDED WHEAT

Pkg. 11c

Piggly Wiggly

BREADED PORK CHOPS
Six pork chops, fine, dry bread crumbs, one medium-sized onion, two tablespoons cooking fat, one-half lemon, salt, pepper.
Use lean chops, cut rather thick.
Roll in crumbs. Slice onion and cook in fat until slightly brown. Arrange chops in the pan, sprinkle with salt, pepper and lemon juice. Brown one side, turn and add water almost to cover, and cook in a moderate oven until tender, removing the cover for the last 15 minutes.
Marinating.
Marinating is covering with a liquid, most often French dressing, and allowing to stand for some time to absorb flavor and moisture.

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3 of Our BEST Creameries

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DOUBLE EAGLE STAMPS AT ALL THREE STORES
Except on Lard, Sugar, Milk, Eggs

SUGAR Pure Granulated
10 Pounds, 39c

GOLDEN PURE MALT
Our regular 55c can value. Special reopening offer—
3 BIG CANS 96c

Pure, Fresh Churned BUTTER
Lowest Price in Years. Re-Opening Special.
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5 Lbs. 99c
Guaranteed fresh from the roaster.

BREAD 3 LOAVES 10c
Mack's Bread

LARD In Cans Lb. **6c**
Strictly Fresh in Cans **12 1/2c**

MILK PET, WILSON OR CARNATION Tall Can **5c**
Good Luck MAYONNAISE 1/2 Jar **15c**
ONE 3-OUNCE JAR FREE

ORIGINAL WISCONSIN CREAMERY ALWAYS SELLS FOR LESS

Why Boil Away COSTLY FRUIT JUICE?

... Why not turn every last bit into delicious tasting jam... and thus save 2 1/2¢ per glass?

by **Mrs. J. O. Schon**
NEBRASKA STATE JELLY CHAMPION

"This year's fruit is the finest and cheapest we have had in years. And I know that hundreds of women reading this newspaper are going to take advantage of this fact and put up jams and jellies for the long winter months ahead.
"And I hope they will all use Certo! For Certo will save them, just as it saves me, a really considerable amount of money.
"With Certo, you see, only 1 minute's hard boiling time is necessary to make jelly from any fruit... and for most fruits even less.
"And thus hardly a single bit of juice has time to boil away in wasteful steam... with the result that you get one-half again more glasses from the same amount of fruit. Last year this saved me from 2 to 5¢ on every glass of jam or jelly that I made.
"And, of course, this Certo one-minute boil saves considerable time too. Indeed, I find it an easy matter to make a full batch of jelly in 12 minutes from the time I put my fruit juice and sugar on to cook."

Mrs. Schon's Certo-made jellies and jams have been awarded an almost endless succession of State Fair prizes during the past few seasons, for flavor, texture and color. In the last three years she has won 15 prizes at the Nebraska State Fair. And she is only one of the 5,000,000 jelly makers who are using this magical product.

Why don't you do as Mrs. Schon suggests and order a supply of Certo today with your fruit and other jelly making supplies? Simply follow carefully the Certo recipes that come in the booklet attached to every Certo bottle... and you can't go wrong. Don't delay. Get your bottle of Certo from your grocer today. It is a product of General Foods Corporation.

ONE BOTTLE TWO BATCHES
One bottle of Certo will make not one batch of jam or jelly... but two full 10 or 11 glass batches from many of the most delicious fruits! See recipe book under label on bottle.

SEE RECIPE BOOK UNDER LABEL

IT'S JELLY AND JAM TIME!

© 1932, General Foods Corp.

Home Economics

The Home Dinner Should Be Free From Unpleasant Discussion



One wise St. Louis woman has made a rule which her husband and young high-school-age daughter respect and observe. She has banned two topics from the dinner table—the business depression and hot-weather statistics.
Ready with sympathetic understanding, she talks over business problems with her husband after dinner, and at any other time than the dinner hour the daughter finds her always glad to give the kindly words of advice that solve her little problems.
Farewell, Gloom!
But when dinner is served all gloom is banished and good cheer reigns undisputed.
The table linen is dainty and fresh, the best china and silver are used each night, care is taken in planning and serving cooling food, and the hour is made a happy one.
There is an old adage that "happiness aids digestion." Certainly worry and fretting don't help it, and we might well follow this woman's plan of making dinner time a refuge from unpleasant topics and a brief space in which peace and content are invited as welcome guests.

FRUIT OR MUSHROOMS USED IN STUFFINGS

Watercress Also Gives Fine Flavor to Roast Fowl.

Plump, tender chickens for roasting were never cheaper than now. And what is better for dinner, provided a savory gravy and good stuffing are included?

But break away from the familiar plain bread crumb stuffing and try new recipes like the following:

Mushroom Stuffing.
One cup mushrooms, two tablespoons butter, one cup fine dry bread crumbs, one-half tablespoon minced parsley, four drops onion juice, three-fourths teaspoon salt, one-half teaspoon poultry seasoning, one-half cup hot water.
Brown mushrooms in butter. Add to the other ingredients which have been thoroughly blended and fill into chickens.

Penne and Apple Stuffing.
Three cups bread crumbs, one teaspoon salt, one-eighth teaspoon pepper, one-half cup broken nut meats, one-fourth cup melted fat, one cup apples, pared, diced and stewed, one-half cup stewed and stoned prunes.
Mix all ingredients well together before stuffing chicken.

Watercress Stuffing.
Three cups fine dry bread crumbs, one and one-half cups finely cut watercress, leaves and stems, one and one-half teaspoons chopped onion, six tablespoons butter, three tablespoons chopped celery, three-fourths teaspoon salt, one-eighth teaspoon pepper.
Cook onion and celery in half the butter for two minutes. Then add watercress and seasoning. Allow liquid to evaporate. Add remaining butter and stir in crumbs. When crumbs have absorbed all the butter, fill dressing into bird.

BAKED SUMMER SQUASH
Summer squash, peeled, boiled for 10 minutes in salted water, drained and mashed, then drained again and mixed with butter, salt, pepper, two beaten eggs (for two cups squash) and one-half cup milk, may be poured into a buttered baking dish and baked for 20 minutes. Serve hot as a vegetable or as the main course for luncheon. Two cups squash measured after mashing will serve four people generously.

BREAD SAUCE
One-third cup fine bread crumbs, one small onion, one and one-half cups rich milk, one-half cup cream, one tablespoon butter or margarine, salt, pepper.
Mix in the top of a double boiler, crumbs, finely minced onion and milk. Add butter and salt and pepper to taste. Cook for 15 minutes, stirring often. Add cream. Serve with chicken, lamb or game birds.

FRUIT SPONGE
A delicious, quickly made dessert consists of a slice of sponge cake cut with a round cutter and placed in an individual glass dish; half a ripe fresh peach, peeled and placed cut side down on the cake, then lime flavored gelatine poured over the whole thing to just cover the peach. Have the gelatine mixture cold before adding it. Chill to harden the gelatine and serve with a garnish of whipped sweetened cream. Ripe pear may be substituted for the peach.

Filled Cookies.
Make cookie dough by any good recipe. Roll thin and cut in rounds. On half of these place spoonfuls of jelly or jam. Moisten the edges, cover with the remaining rounds, press edges together and bake in a moderate oven.

Pickled Beets.
Wash and boil six medium sized beets until tender. Remove skins; slice or cut into quarters; cover with one-half cup vinegar, one teaspoon salt, one-eighth teaspoon pepper and one tablespoon sugar.

CHERRY AND NUT SALAD

Pit ripe sweet red or white cherries to make one and one-half cups and mix with three-quarters cup diced pineapple. Dissolve a package of cherry flavored gelatine in one cup boiling water, cool, add one-half cup pineapple juice and one-quarter cup cold water and cool until it thickens. Then stir in the cherries and pineapple and one-half cup coarsely chopped walnut meats, pecans or almonds. Pour into individual molds and set in a cold place to harden. Turn out on lettuce or endive and serve with a small spoonful of cream mayonnaise and toasted saltine crackers. Serves six.



COOK FLAVOR INTO POT ROAST
A-1 SAUCE

Sweet Odors Kill

And Kill Quickly, Every Fly or Mosquito

Science has discovered that a flower grown in Japan repels and kills winged insects. Now the extract of these flowers is employed to completely free your home—and keep it free—from these germ-bearing pests.
That flower extract is the basis of Fly-Tox, developed in Mellon Institute of Industrial Research by Rex Research Fellowship. Ten years and over \$100,000 have been spent by us in perfecting it. The result is a perfumed mist, called Fly-Tox. Used as we direct, it creates in a room a pleasant cloud of vapor. An all-pervading mist, harmless to people, stains to walls or furnishings. But that mist kills every insect that touches. And they can't escape. Think what that means to your home. Complete and constant protection from these germ-bearing pests. These insects, by their feces or stings, carry the germs of over 30 diseases. They carry these germs to your food or to blood streams. Many thousands of people—especially children—die from these infections every year. Fly-Tox offers you an easy, certain, economical way to complete protection.
A Rex Research Product
Use Fly-Tox only, and always in the new-type Fly-Tox sprayer. Use it because of its marvelous efficiency. Every lot is tested on flies in our laboratory. Use it because its extra strength means great economy to you. You can't take chances in protection of your home. Get Fly-Tox at once. Sold everywhere. Harmless to people. Stainless. Made by the Makers of Moth-Tox.

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Hot Weather Foods
That will help you plan more delicious meals with economy possible when you shop at Nation-Wide.

Nation-Wide Milk Tall Can 5c
White Banner Malt . . . Large Can 53c
Lipton's Tea Yellow Label: 45c 1/4-Lb. Pkg. 23c Trial Pkg. 9c
Baking Powder Rumford . . 12-Oz. Can 21c

Stringless Beans Cut; New Pack, Delicious Flavor, No. 1 Size Can **5c**
Tomato Sauce Spanish Style; Monon Brand; Use It in a Variety of Ways; 8-Oz. Can **5c**
Salmon Westwood; Red Salmon No. 1 Tall Cans **4 57c** Per Can **15c**
Salmon Nation-Wide; Red Alaska Sockeye; No. 1 Tall Can. 25c

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Forest Park Highlands
AUGUST 10TH
PHILCO GRANDFATHER'S CLOCK-RADIO
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To the person presenting the greatest number of Nation-Wide Labels taken from Nation-Wide Products.
BEGIN SAVING LABELS NOW!

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Chuck Roast . . Lb. 13 1/2c
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BOLOGNA OR FRANKS
Choice Quality **Lb. 15c**
Very Special

SATURDAY SPECIALS:
CUCUMBERS
Crisp, Cool; in Salads **5 for 10c**

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New Cobblers Very Special. **10 Lbs. 10c**

Eggs 2 Doz. **35c** Saturday Only
Fine Quality **1-doz. cts. 21c**
Butter Nation-Wide High Score, lb. **22c** Saturday Only
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KELLOGG'S OR POST TOASTIES
Corn Flakes . . 2 Pkgs. 15c

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Bran Flakes 10c

NATION-WIDE
Corn Flakes . . Only 10c
Grape Juice 15c
Nation-Wide Pint
Welch's Pint, 23c

TOMATO OR MUSTARD SAUCE Lg. Oval Can
Sardines 10c

NATION-WIDE
Pork & Beans . . . 5c
Sandwich Spread . 25c

1/2-SIZE CANS Fine Quality
Tuna Breast-Of-Chicken **19c** Nation-Wide **15c**

NATION-WIDE PURE Saturday Only
Cane Sugar Muslin Bags **10 lbs. 45c**
Best for Preserving

Fine Coffees
Golden Santos Wonderful Quality, lb. **19c**
Nation-Wide Rich and Flavorful, lb. **29c**
Belleville House Mild, Smooth, Blend, lb. **21c**
MANHATTAN Vacuum Packed 3 Lbs. \$1.00

Soup Nation-Wide 10 1/2-Oz. Cans Vegetables **8c** Tomato **5c**
White Naphtha Large Bar **19c**
P&G Soap . . . 4 for 19c
Camay Soap . . 5 for 25c
The Soap of Beautiful Women
Butter Cookies . . 22c
Delicious With Tea, Coffee or Luncheon

MUSHROOMS AND EGGS CREAMED
Three-fourths pound mushrooms, three tablespoons butter, top milk, three tablespoons four hard-cooked eggs, stew coarsely broken in butter and milk for 10 minutes. Shake over stirring, and let simmer three minutes more unopened. Add salt to taste, eggs carefully.
When very hot, pour small pieces of toast on and garnish with toast and mushrooms need not be creamed.

3c for a Big Helping
of the Most Delicious Choco Ice Cream You Ever Tasted
That's good mizing days. B story! You can ous ice cream no more effort a few grains of freezer handle.
PET-koko, the flavored milk, possible. It is a of double-refined only the most ea the cocoa is use

With ONLY PET You Can
FIVE generous vety ice cream.
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MUSHROOMS AND EGGS

CREAMED ON TOAST

Three-fourths pound mushrooms, three tablespoons butter, two cups milk, three tablespoons flour, four hard-cooked eggs, toast.
Stew coarsely broken mushrooms in butter and milk for about 10 minutes. Shake over the flour, stirring, and let simmer two or three minutes more until thickened. Add salt to taste. Add sliced eggs carefully.
When very hot, pour on to a few small pieces of toast on a hot dish, and garnish with toast points. The mushrooms need not be peeled, and

ST. LOUIS POST-DISPATCH

the stems, thinly sliced, can be used. Serves eight.

GIBLET GRAVY

Cook giblets of a fowl in boiling water until tender, adding salt when partially cooked, and chop them. To four tablespoons fat from cooked fowl (preferably drippings in the roasting pan) add one tablespoon chopped onion and cook for a few minutes.
Add four tablespoons flour and stir until smooth. Add two cups of boiling stock or water, a little at a time, stirring constantly, and cook until thickened. Add the giblets and seasoning to taste.

3c
A Person
for a
Big
Helping

of the Smoothest
Most Delicious
Chocolate
Ice Cream
You Ever Tasted

That's good news in these economizing days. But it's only half the story! You can have this marvelous ice cream ready to serve with no more effort than to add vanilla, a few grains of salt and turn the freezer handle.

PET-koko, the new chocolate malt flavored milk, makes this magic possible. It is a perfect liquid blend of double-rich whole milk and a specially refined cocoa syrup in which only the most easily digested part of the cocoa is used.

With ONE 15c Can of
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FIVE generous servings of rich, velvety ice cream.

OR
—FOUR big glasses of a tempting chocolate beverage. Just add water—never milk, because the milk—double-rich—is in PET-koko. There's never any sediment, any graininess—no separation of any kind. No need to shake PET-koko!

OR
—More Than a Quart of delicious frozen dessert, with PET-koko whipped and frozen in your mechanical refrigerator.

PET-koko is a food for all the family—temptingly delicious, wholesome and vigor-building for children and grown-ups, too. For a quickly-prepared, nourishing beverage—an easily-made, satisfying and economical dessert—there's nothing like PET-koko.

Ask your grocer for PET-koko. Use it according to the recipes on the inside of the label.

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Join PET-koko Circus Club by sending in one PET-koko label with name and address to Pet Milk Company, 1402 Arcade Bldg., St. Louis, Mo. Attach this coupon to label and get FREE ticket to the Missouri Theatre for week beginning July 22.

Name
Address

Home Economics

BUTTERSCOTCH IS GOOD IN PARFAIT OR CREAM

Brown Sugar and Butter Are
the Foundation of
These.

For some reason, many women think butterscotch flavoring is difficult, and seldom attempt it. It's particularly good in parfait and ice cream, and results will be satisfactory if the following recipes are tried:

Butterscotch Parfait.
One and one-fourth cups brown sugar, two tablespoons butter, one-half cup water, three eggs, one teaspoon vanilla, one and one-half cups cream, one-half cup nut meats.

Put in small saucepan brown sugar and butter and stir and boil one minute. Add water, stir until sugar is melted and boil without stirring until syrup forms a soft ball when tried in cold water. Pour slowly on to the egg yolks well beaten and beat until cold and thick. Fold in the egg whites beaten stiff and the nut meats broken in pieces.

Put in paper cases, sprinkle with nut meats and place in can of ice cream freezer with waxed paper and cardboard between the layers. Surround can with ice and salt. Leave four hours or until frozen. Mixture may be frozen in small baking powder boxes or ice cream molds instead of in the paper cases.

Butterscotch Ice Cream.
Two-thirds cup brown sugar, two tablespoons butter, one-half cup water, two eggs, one cup evaporated milk, one teaspoon vanilla.

Cook brown sugar and butter together for a few minutes. Add water and cook until sugar is dissolved. Add beaten egg yolks and cook over hot water until thickened, stirring constantly. Chill and fold in the evaporated milk which has been whipped and stiffly beaten whites of eggs. Add vanilla and turn into a freezing tray. Stir mixture several times while it is freezing.

PINEAPPLE MARSHMALLOW CHARLOTTE

Two-thirds cup cream, one-half cup marshmallows, one and one-half tablespoons gelatine, one-half cup cold water, one cup crushed pineapple, one-fourth cup sugar, one tablespoon lemon juice, lady fingers.

Beat cream until stiff and add marshmallows cut in small pieces. Soak gelatine in cold water. Heat pineapple, add sugar, lemon juice and soaked gelatine. Chill in pan of ice water, stirring constantly. When it begins to thicken, fold in the beaten cream and marshmallows. Line dessert glasses with lady fingers, pile charlotte mixture lightly in center, chill and serve.

SPICED PINEAPPLE JAM

Two cups chopped pineapple pulp, one cup water, one-fourth cup lemon juice, six-inch piece stick cinnamon, twelve cloves, two cups sugar, one-half cup liquid pectin.

Simmer the pineapple, water, lemon juice and spices for 10 minutes. Remove the spices, add the sugar and boil for a few minutes. Add the pectin, pour into hot sterilized glasses and when cold cover with hot paraffin.

VEGETABLE DINNER

A vegetable dinner may have baked stuffed tomatoes as a main course. A cheese stuffing is suggested with this in order to supply the needed protein, while a pastry dessert is added to make the meal more "filling."

Serve a mixed greens salad of lettuce, watercress and endive, very cold and crisp, and mixed lightly with French dressing to which is added the mashed yolks of two hard boiled eggs and one teaspoon chopped chives.

Coffee Chocolate Icing.

Melt over hot water two squares chocolate. Mix one-quarter cup butter with two and one-quarter cups powdered sugar and four tablespoons hot strong coffee. Add chocolate and two teaspoons vanilla. Beat until smooth. If placed in refrigerator for an hour, this icing may be used in fancy icing tube decorations.

Chicken Baked in Milk.

Clean chicken and cut in pieces for serving. Sprinkle with salt and pepper and roll in flour. Saute in cooking fat until golden brown. Arrange pieces in baking dish and cover with milk. Cover and bake in a moderate oven until tender. Thicken the liquid with a little flour and milk stirred together until smooth.

HOT WATER PIE CRUST.

One and one-half cups flour, one-half cup fat, one-half teaspoon salt, one-fourth cup boiling water, one-half teaspoon baking powder.

Four boiling water over fat and beat until creamy. Sift in the flour, salt and baking powder. Stir and roll out.

Divinity Pie.

Beat yolks of 3 eggs very light. To this add juice and grated rind of one lemon, three tablespoons hot water, one-half cup sugar and one-eighth teaspoon salt. Cook in double boiler until thick. Have whites of eggs stiffly beaten, add one-half cup of sugar to them and fold into cooked mixture. Fill pie shell, place in oven and brown.

FRIDAY, JULY 15, 1933

ST. LOUIS POST-DISPATCH

PAGE 11C

DON'T SAY MACARONI say Creamettes

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PACKAGE

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2 PKGS.
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3-Pc. BED-DAVENPORT SUITES—All the latest styles, all the best quality, all the lowest prices. \$14.95

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BEDROOM SUITES—In excellent condition. \$19.95

3-ROOM SUITE—\$49

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FURNITURE—Breakfast, bedroom and dining. \$12.95

FURNITURE—3 rooms, including piano. \$12.95

FURNITURE—Sacrifice. \$12.95

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GAS RANGE—New Quick Meal. \$12.95

Half Price. \$12.95

GAS STOVE—All porcelain. \$12.95

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St. Louis, Mo. 63101

3-Pc. BED-DAVENPORT SUITES—\$12.95

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BEDROOM SUITE—\$22.50

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MISCELLANEOUS FOR SALE

FANS—FANS—CHEAP

New, used, ceiling, table, floor; all

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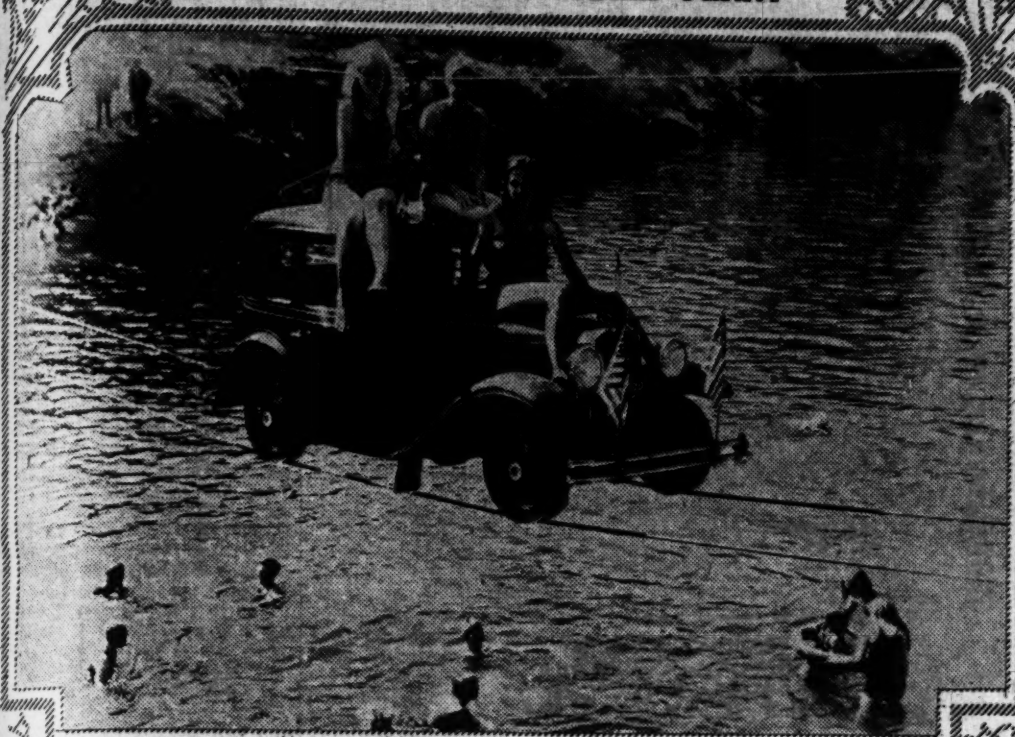
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FRIDAY, JULY 15, 1932

FRIDAY, JULY 15, 1932

PAGE 17

AN AERIAL AUTOMOBILE FERRY

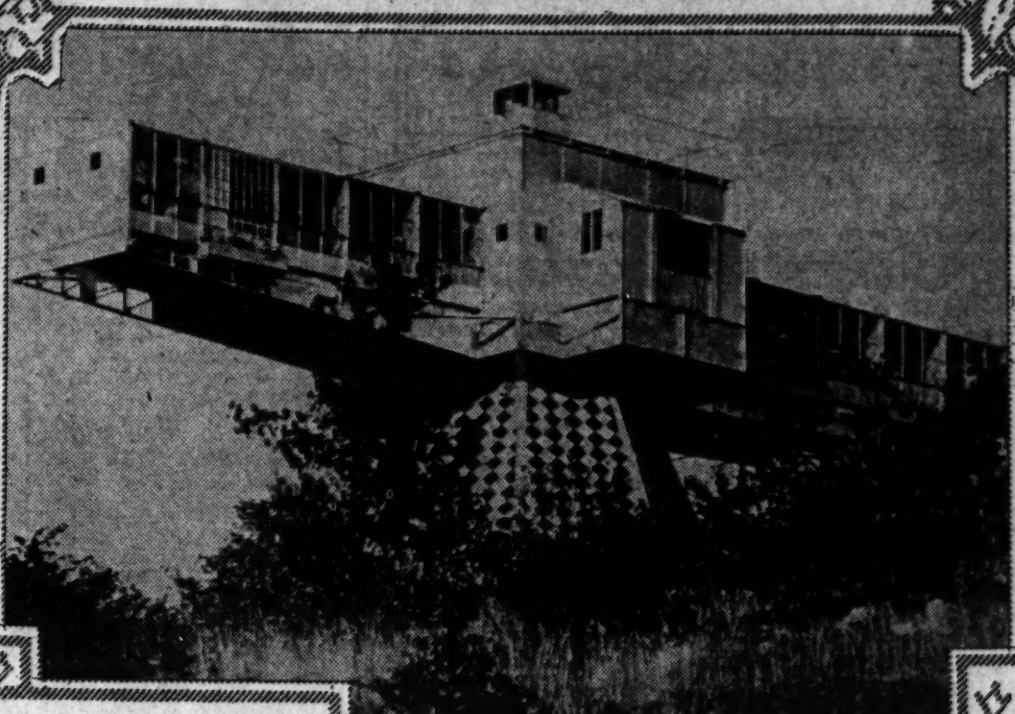


BRITISH PEER'S DAUGHTER AFTER ACQUITTAL



Mrs. Elvira Dolores Barney photographed in home of her parents following jury's verdict holding her innocent of the shooting of Thomas William Scott Stephen.

A HOUSE WHICH FOLLOWS THE SUN



This solarium, built of steel and glass, is mounted upon turntable so that patients in the structure will always be facing solar rays from sunrise to sunset. It is at Aix-les-Bains, France.

EUROPE'S SHOE KING



Recent snapshot of Thomas Bata of Czechoslovakia, who was killed in crash of his own plane. He accumulated an immense fortune in the manufacture of footwear.

These two wire cables, across the river at Barlow, Ore., are 120 feet long and are spaced in width apart so as to exactly fit the wheels of the automobile which runs upon them—the wheels having no regulation tires, of course.

LEADERS OF CLASH WITH POLICE BROUGHT INTO COURT



Scene in Judge Blaine's court as those who were charged with promoting the disturbance in front of the City Hall, last Monday afternoon, were called to answer the charges filed against them.

HIDING FROM MOVIE CAMERA MEN



Libby Holman Reynolds arriving in Cincinnati after trying ordeal with investigators of the death of her husband, Smith Reynolds, heir to great tobacco fortune. Her sister and mother are here shown with the youthful widow in the center.

WELCOME IN GERMANY FOR MAX SCHMELING



Curiously enough, the world's former heavyweight champion, who was none too popular at home when he held the title, was greeted as a hero upon arriving in Berlin following match in which he lost to Jack Sharkey of Boston.

FOOD FROM HOME FOR JAP ATHLETES



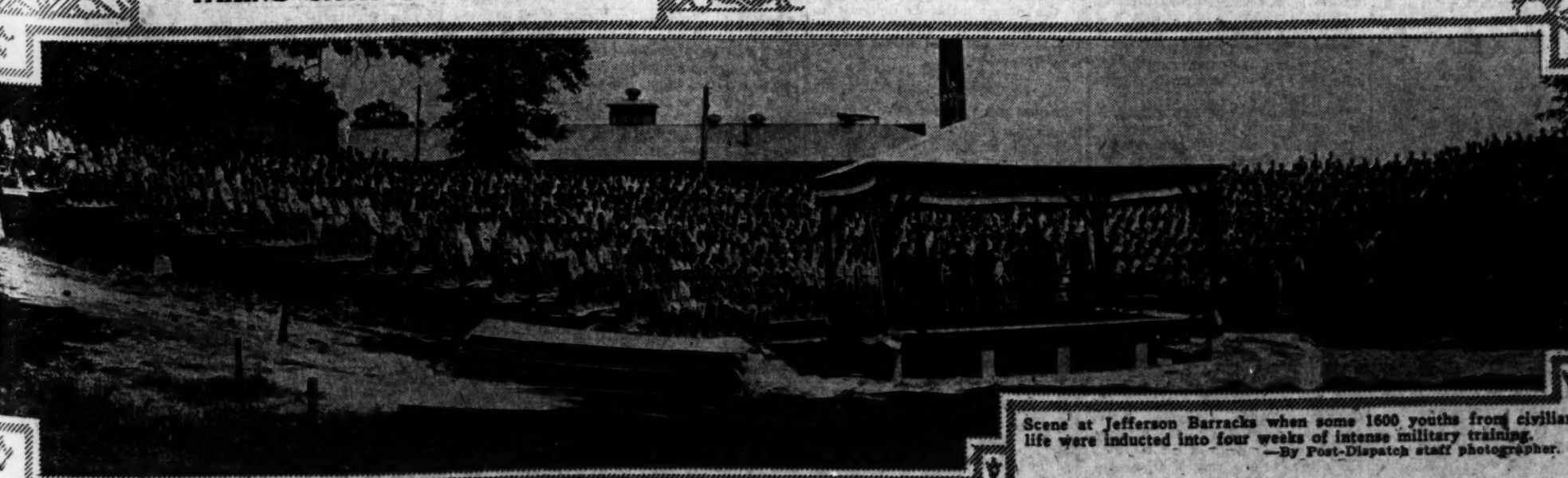
Coach of Olympic team, now in Los Angeles, looking over some delicacies for the members of his team, just arrived from the home land.

A ONE-GIRL TRACK TEAM



Mildred Didrikson of Dallas, Tex., who won eight firsts out of ten attempts at the Texas A. A. U. contests. She is now in Chicago for Olympic tryouts and is seen here trying on the first hat she has ever worn.

TAKING OATH OF ALLEGIANCE



Scene at Jefferson Barracks when some 1600 youths from civilian life were inducted into four weeks of intense military training.



ALEXANDER

CHAPTER TWENTY-TWO.

THE new year of 1900 saw the realization of my ambitions, the ambitions of every sailor. I was promoted a full-fledged captain and put in command of the new battleship Rostislaff stationed in the Black Sea. This appointment coinciding with the beginning of the new century and coming to me at the age of 34 seemed a lucky omen for my future career. It would possibly have proven such had I been left alone with my ship and my family.

One summer cruise aboard Rostislaff and back in St. Petersburg, Nicky asked me to double up my duties of captain and the chairmanship of an important industrial enterprise in the Far East. It appeared that a group of Vladivostok business men had acquired a concession from the King of Korea for the exploitation of all the Korean forests situated between our border and the River Yalu; in need of large working capital they had approached the minister of the imperial court soliciting the czar's financial backing. Experienced investigators dispatched by the court to Korea spared no superlatives in describing the benefits to be derived by Russia from that concession. According to their testimony, the existence of the richest gold mines in the world was suspected in and around the Yalu district. The proposition looked quite attractive if handled carefully and tactfully. In talking to Nicky I emphasized the word "tactfully"; I feared the arrogance of our Foreign Office that had always combined its catering to the Occidental Powers with a clumsy attempt at bullying Japan. Completely ignorant of the military strength of the Far Eastern Empire, our diplomats sat at their desks in St. Petersburg dreaming the dreams of Hastings and Clive. They intended to do to Manchuria what the British had succeeded in doing in India. Under their strenuous pressure our Government decided to occupy Port Arthur a few years previous and to continue the Trans-Siberian Railway straight through Manchuria. This bold seizure of the port, taken by the Japanese in 1904, had been followed by the just and indignant protests of the Tokyo Cabinet. Count Ro came to St. Petersburg and proposed a peaceful settlement. He failed in his mission and there was nothing left for him to do but to conclude an anti-Russian alliance with Great Britain. It was an open secret in diplomatic circles that the czar of Russia gave his consent to a series of adventures in the Far East because he listened to the perfidious advice of the young Kaiser. Nobody doubted likewise that Russia was bound to have a war with Japan, should she persist in claiming rights to Manchuria.

"Do we want to have a war with Japan?" I asked Nicky. "If we do, then we should immediately begin building the second track of the Trans-Siberian Railway, concentrating our troops in Eastern Siberia and launching a large number of modern battleships."

He just shook his head and said I was paying too much attention to gossip. No, he did not expect to have a war with Japan nor with anyone else, at least not so long as he remained czar. His words sounded reassuring. I accepted his offer to head the Yalu Concession Committee.

A year went by. First thing I knew, everybody was discussing the imminence of a new adventure by our diplomats. This time they wanted to prolong the Trans-Siberian Railway up to the Korean border and to declare the annexation of a part of Korea by the Russian Empire. I sat down and wrote a very harsh letter to the Minister of the Imperial Court Baron Fredericks, resigning from the chairmanship of the Yalu Concession Committee and predicting a war with Japan in the immediate future. I minced no words in expressing my disapproval. I declared that as a faithful subject of the Emperor and as a person not entirely bereft of my senses, I shall have nothing further to do with a shameful scheme jeopardizing the lives of hundreds of thousands of innocent Russians. Fredericks complained to the czar. Nicky felt exceedingly hurt by my plain language and asked me to change my decision. I said "no" in rather excited fashion.

ONCE more I found solace aboard the Rostislaff and in the vineyards of Ar-Todor, and once more I consented to take an official position in the Government. This time, however, I had myself to blame.

During my frequent conversations with Nicky I often asked him to do something for the development of our merchant marine and for the improvement of our commercial ports. I suggested that he create a special Ministry of the Merchant Marine, freeing that vital part of our national life from the routine of an overworked Ministry of Finance. It took Nicky several months to make up his mind. Then he decided that I should be the Minister of Merchant Marine. On Dec. 6, 1902, I was promoted Rear-Admiral and ordered to take my seat in the Cabinet of Ministers, the youngest member of the Government in the history of the empire.

Up to that time I maintained friendly relations with Minister of Finance Witte. He

seemed to like me, while I respected the broadness of his vision and the originality of his methods. We often met and held lengthy conversations. All of this came to an abrupt end the day of my nomination. To begin with, the word "port" has a double meaning in the Russian language; in the parlance of the village it stands for "pants." The columnists said that "Grand Duke Alexander Michailovitch has taken away Witte's pants." Incredible as it may appear, that brilliant man fell a victim to his fear of ridicule. Another effort by the newspapers aided by the vaudevillians, and Witte commenced to hate me. If at least he had been able to attack me, he would have felt better, but the necessity of treating me with the respect due a Grand Duke caused him immeasurable sufferings. He never contradicted me when I spoke at the meetings of the Ministers. He sat and glared at me, his artificial smile failing to disguise his animosity. He fought me with all secret means at the disposal of the Minister of Finance.

On Jan. 22, 1903, "all" St. Petersburg dated in the Winter Palace. I remember the date as it was to be the last spectacular ball in the history of the empire.

Almost a quarter of a century had passed since the night Nicky and I watched the czar leave our apartment with Princess Yourievskaya on his arm in these high-ceilinged halls that reflected in their mirrors seven generations of the Romanoffs.

The uniforms of the Chevalier Guard remained the same; the rest of the empire had undergone a terrific change. A new and a hostile Russia glared through the large windows of the palace. I smiled sadly on reading the text of the invitation which demanded that all guests wear the costume of the seventeenth century; for at least one night Nicky wanted to be back in the glorious past of our family.

XENIA wore a very becoming costume of a "boyarina," richly embroidered and covered with gold and silver. For myself I had chosen the costume of a court falcener, consisting of a white and gold long coat, with golden eagles embroidered on the breast and on the back—a pink silk shirt, blue silk trousers and yellow leather boots. All other guests followed their fancy, always remaining within the limits of the seventeenth century. Nicky and Alix appeared dressed as the first czar and the first zarina of the house of the Romanoffs. Alix looked stunning, but Nicky was obviously not sufficiently tall to do justice to his magnificent garb.

This magnificent pageant of the seventeenth century must have made a strong impression on the foreign ambassadors, while we danced, the workers were striking and the clouds in the Far East were hanging dangerously low. Even our myopic Government came to the conclusion that "something had to be done to alleviate the universal fears. Gen. Kouropatkin, then Minister of War, decided to make a "tour of personal inspection" in our Asiatic possessions. Naturally he returned with an "all well" report. To believe that "something had to be done to alleviate the universal fears. Gen. Kouropatkin, then Minister of War, decided to make a "tour of personal inspection" in our Asiatic possessions. Naturally he returned with an "all well" report. To believe that "something had to be done to alleviate the universal fears. Gen. Kouropatkin, then Minister of War, decided to make a "tour of personal inspection" in our Asiatic possessions. Naturally he returned with an "all well" report.

The LOVE TROUBLES of "DAUNTLESS DAVE"

Sister Aimee's 250-Pound Husband Gives a Show In the McPherson Manner, but It Will Cost Him \$5000 Heart Balm—If He Ever Gets Any Money.



"DAUNTLESS DAVE" HUTTON.

LOS ANGELES, July 14.

GAY Lothario indeed is David Hutton, hulking, ruddy, self-confident, debonaire husband of Sister Aimee Semple McPherson, Hutton of Angelus Temple and publicity-seeking fame, if one is to judge from the testimony at his trial for breach of a promise to marry Mrs. Hazel Myrtle Joan St. Pierre, 24-year-old divorcee and nurse. Perhaps the cave man tactics of "Dauntless Dave," as newspapers on the Pacific Coast call him, were a trifle exaggerated, but Dave made no direct denial of the tactics, merely of the promise, and a Los Angeles jury accepted the testimony on a basis of \$5000 awarded out of \$200,000 asked.

It was a grand trial, and even though it was but another sensational incident in a life of sensational incidents for Sister Aimee, she must have been greatly chagrined that she was confined to a hospital and could not attend in person. She thrives on sensation, especially if she can be in the midst of it. But she did make the most of the opportunities for drama by fainting when Hutton told her of the verdict, and hitting her head on something so that her "collapse" was the headline of the day. Sister Aimee always does the appropriate thing at the appropriate time.

Sister Aimee is going to stick to Dave, too, even if the verdict did go against him. He is still her big hero, probably more a hero than ever before, for the trial made him loom up in great fashion as a "hand with the ladies." And he comforted himself in the best Sister Aimee style, dramatizing every minute of it.

THERE was the heroic attitude he struck on the Saturday before the trial opened (on a Monday). "I am going to be the first person in that courtroom on a morning," he announced to the world. "I intend to stay up all night Sunday night so that I can be the first one there. There's nothing like better than a fight." And then, instead of keeping to that statement, with true sense of drama he failed to appear when the trial opened. Kept away until the densely packed spectators who waited their spicy details first heard and overheard the court-room to mill about in corridors.

Dukes were obliged to ask his permission to leave Russia; unofficially those farwell visits meant a friendly reunion around his luncheon table.

After lunch we sat in his study, smoking and talking of this and that. He made no reference to the situation in the Far East. He seemed quite cheerful; his favorite manner of avoiding a conversation on a leafy subject. It naturally awakened our suspicions. "People claim, Nicky, that the war is at hand."

He continued to smoke. "Are you still of the same determination to avoid war at no matter what cost?"

"There is no question of war," he replied dryly.

"But how can you prevent the Japanese declaring war unless you yield to their demands?"

"The Japanese are not going to declare war on Russia."

"Who will stop them?"

"Are you or are you not going to yield to the Japanese demands?"

"That's assuming, Sandro. I am telling you that there will be no war with Japan nor with anyone else."

"I wish it were true."

"It is true."

A maddening dialogue and a senseless one. I left for Cannes. Three weeks later, on my way back to Russia, getting off my train at the Gare de Lyon in Paris I saw the seven-column headlines:

"Japanese torpedo boats made an unexpected attack on the Russian

begin to give more attention to speculations of "where is Dave" than to the trial. Then he sauntered in, sartorially perfect, as Mrs. St. Pierre took the stand.

Mrs. St. Pierre, a therapeutic nurse, had filed the suit last September, immediately after Hutton and Aimee were married—an elopement, of course. "Blackmail," said Hutton. "He is being victimized," said Aimee, "because he married a person of prominence."

"I merely met her through mutual friends," explained Dave, "and was treated by her at her therapeutic establishment for a cold, and later at my home. But I went out with her a couple of times."

"He told me I was lovely, adorable, and wanted to know where such a gorgeous creature had been kept all this time," said Mrs. St. Pierre's version. "He told me that the first night we met."

"Bunk, all bunk!" muttered "Dauntless Dave" when she repeated that in court.

They met at a dinner party in January, 1931, Mrs. St. Pierre testified, a statement which Hutton corroborated. After dinner he led her away from the other guests, sat with her alone. She admired him, she was wearing, so he took it off and put it on her finger. It was too large.

"Never mind," she said he told her, "I will get you one that fits."

Then the young daughter of the hostess came into the room, said Mrs. St. Pierre, and Dave caught her, pulled her down on his lap, said she, the daughter, "was his baby."

to wait until some oil wells near Santa Barbara came in or until he began making records of his voice or cashed in on songs he had written. He said he would make \$1000 a week when this took place."

She told of visiting his mother, when Dave appeared in knickers, put his head on his mother's shoulder, and was called "her baby boy." When Mrs. St. Pierre nursed him over a cold she bought a baby blanket, and tied it to his big broad chest with pink ribbon. He weighs 250 pounds.

LATER he became cool, stayed away from her, refused to talk over the telephone, and then, over the radio she heard the announcement of his elopement with Sister Aimee, and became ill.

Her sob and her fainting were but a few of the high spots in the hearing. There was Dave with his sotto voce comments; "mystery witnesses in blue" who were ushered on the stage by Dave, but never testified; a man opera singer of foreign vintage, subpoenaed by Hutton, who marched up to Mrs. St. Pierre and kissed her hand in the crowded courtroom. Witnesses for Hutton who sought to impeach Mrs. St. Pierre's character, testified she had called him a "puddinghead" and a "mammy's baby." Spectators who caused a commotion when they tried to get into the courtroom with forced subpoenas as witnesses; announcements of threats against the Judge, so that Deputy Sheriffs were placed as guards around the courtroom; threats against Mrs. St. Pierre to force her to drop the suit. A grand show in the best Sister Aimee manner, topped by the almost anti-climatic statement by Hutton after the verdict:

"Well, I don't see what good it will do her. I'm flat broke anyway. He said we would have

"sighs of disappointment and glances of disapproval."

Even Hutton was affected by her plight.

"They are going to kill that poor girl. They ought to give up the case now before they kill her by compelling her to go through with what she must face when my witnesses take the stand," he remarked where it would be heard by the most people.

But Mrs. St. Pierre did not die. She revived and continued her story. How he had betrayed her, and his ardent courting and promise.

She showed gifts she said he had given her: a string of crystals, a box that had held expensive candy, a jar which had held a cold remedy, a small bottle which once, she said, contained brandy. He had likened her to a "crinoline girl" on the empty candy box.

"He told me he loved me dearly and asked me to be his wife. I told him I would marry him. But he said it could not be right away. He said we would have

reaching of promise suits are no novelty in the family of Sister Aimee. The Angelus Temple leader herself has escaped being a defendant, but in addition to the suit against her present husband, her mother, Mrs. Minnie (Ma) Kennedy Hudson, and Ma's current husband, Guy Edward Hudson, were named in actions for failure to carry out marital engagements.

The suit against Mrs. Hudson, or Ma Kennedy, as she is still popularly known, was filed in Seattle, Wash., in April, 1928, two years before her marriage to Hudson. The plaintiff was the Rev. H. H. Clark, middle-aged pastor of the Christian denomination, who asked \$50,000 on the allegation that under the assumed name of

Ma Kennedy, she had engaged in a series of romances he had engaged in. "What!" exclaimed his bride, "only three women after him? Why, there should be 300!"

Shortly Dave took her away from the party, with another couple, she said, bought liquor, and they sat in her bungalow and drank. Dave tried to kiss her while they were in the kitchen.

Every day after that he saw her, sat on her porch and talked, and coaxed and coaxed at her bungalow. He made ardent love to her, she

raining kisses on my eyes, my hair, my mouth, my neck."

And at this point Mrs. St. Pierre, who on the second day had broken into sobs, fainted completely, fell from the witness chair to the floor. While she was being revived, the court ordered the courtroom cleared, and the mass of people, according to an eyewitness, left with

quadron of cruisers in Port Arthur."

True to the old Oriental custom, they delivered their blow first and afterward declared their intention of doing so.

(Continued Tomorrow)

No Attraction

Wipe up anything that spills in the refrigerator as soon as the accident occurs. This is the season of the year that it is difficult to keep out those troublesome ants and any spilled food would attract them immediately.

Easily Found

If you are reading an article to which you expect to refer at some future time read it with a pencil in one hand so you can mark the good spots. You are almost bound to slip up on a few if they are not marked when fresh in your mind.

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"MA" KENNEDY

What! exclaimed his bride, "only three women after him? Why, there should be 300!"

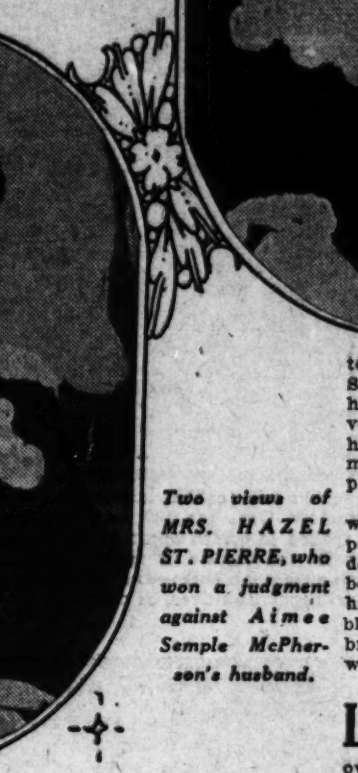
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"MA" KENNEDY

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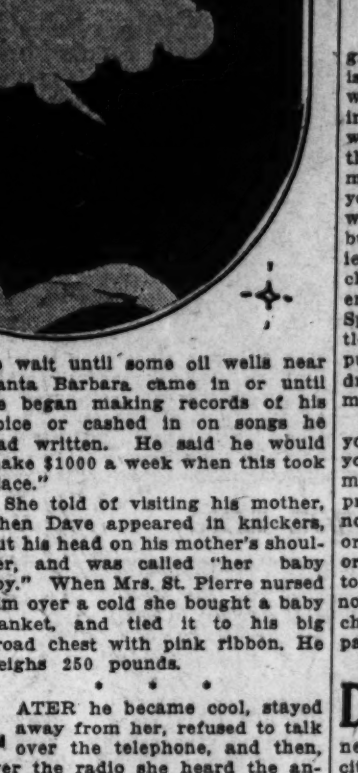
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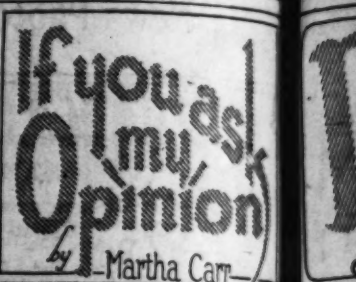
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If you ask my Opinion

Martha Carr

MY DEAR MRS. CARR: I am planning a week's vacation in Wisconsin the last of August. Would you please tell me proper clothes to take and wear? Will it be the right weather for swimming? I want to wear a lot of sports clothes.

WORKING GIRL

In normal seasons in the regions of the Great Lakes August is a cool month. There will be no sun when the water is too cold to swim in, but your week may be a think you can have some swimming up there. The sports clothes you take will be about what for purpose in the way of cottons, but most of them should be heavy. Whatever the type of sports clothes you have a coat will generally make them warm enough. Sports clothes are made with the extra jackets and serve as a purpose in making the need for dress warm enough for the morning on the lake.

Your spring clothes should be you very well for the train and you will need one or two semi-formal and perhaps one formal (type) to do chores—in fact he fills up everywhere. I could not have been better pleased. I think the air here and our country food is doing him good. I am anxious to have some children to board.

It pleases me vastly to know that the arrangement was satisfactory all around and I send "K. T." my best wishes for restored health.

Call the Children's Aid Society, 340 North Vandewater, for information about children to board.

MY DEAR MRS. CARR: I am a girl 18 and have been keeping steady company with a man six years my senior. He is a professional man, well known. No long ago I saw in the paper that he was married, and when I asked him about it he said it was true. I said it would be better for us to see each other again. He said that was foolish and wants to see me again, but I won't have it.

You would be very foolish if you did see him again, and I know that very well. He is pretty cool about the matter. I should say—the kind who thinks he is "keeping his cake and eat it too." Certainly it would involve you more unmercifully, if his wife ever heard of it, but mainly, for your own peace of mind and self-respect, I advise you to drop him.

MY DEAR MRS. CARR: I suppose you will think I am too asking me to go swimming, but I tell him "no" because it happens that one of my legs is shorter than the other. I am deflected show when I am dressed, but am satisfied about it in a bathing suit. Should I go swimming or not?

I think you must be over sensitive. If everyone who had a deformed a feeling of sensitiveness to keep them from work or pleasure, it would seriously handicap them all through life. Forget about it, and probably no one will notice it.

The smoky-looking windows and mirrors will respond beautifully to a clean, dry cloth.

Wesco Iced Tea

MAKES ME COOL JUST TO LOOK AT IT!

23c

1/4-POUND PKG.

Will make 125 glasses of real refreshment.

*ESPECIALLY BLENDED FOR MAKING THE PERFECT ICED TEA

ON SALE AT KROGER STORES

Crossword Puzzle

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Popeye—By Segar

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The Bungle Family—By Harry J. Tuthill

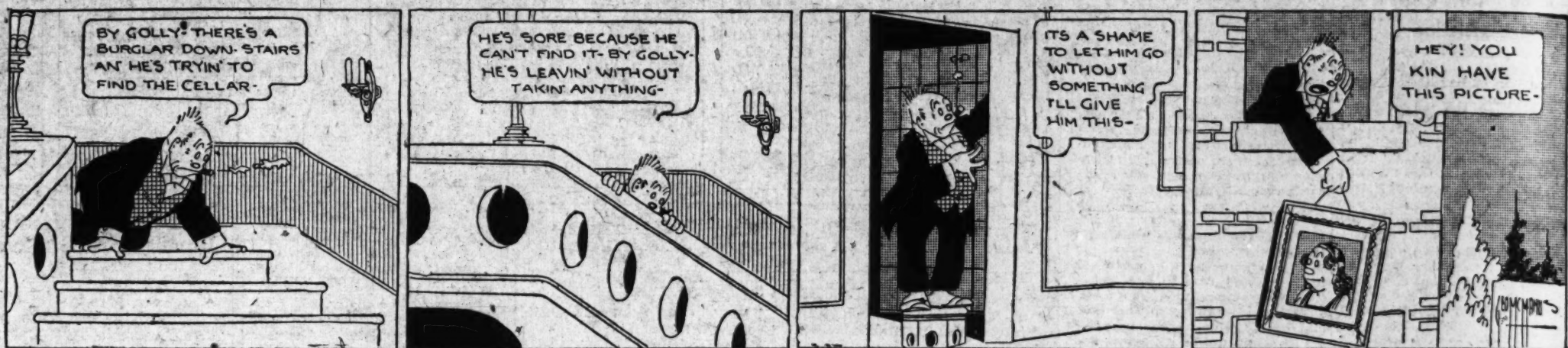
Sweet Sybil

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Dumb Dora—By Paul Fung

Riting Words

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GOVERNOR TAKES
TIME TO STUDY
CITY'S PLEA FOR
U. S. RELIEF

aulfield Wants to
Conditions Under
Money Is to Be Ob
Sends for Cop
Federal Legislation.

BRIDGE TOLL BILL
SIGNED BY MA

collection of Charge
Municipal Span to
at 6 A. M. Tuesd
Tax Expected to
\$1,000,000 a Year.

Gov. Caulfield said to
Person City he would
tion toward obtaining
relief funds for St. Louis
ter he had informed him
the terms under which the
could be obtained.
Mayor Miller had tele
im urging him to get a
early for St. Louis' share
\$100,000,000 provided for
ans in legislation which C
expected to enact today.
The Governor said he h
nosed to Washington a
at a copy of the bill be
as soon as it is enacted
pected to be in a position
de what course to follow
ext week.

"I feel that before making
tion for a loan I should
that the requirements will
governor said. "As it is
en know how much will
ated to Missouri. Until
conditions of the loan a
uch will be available, I c
action."

Bridge Toll Bill Signs
The bill which establish
harges for use of the M
ridge was signed today by
Miller, and becomes effect
ately, as it carried an
y clause. Collection
begin Tuesday morning
clock. The staff of as
ll be organized Monday.
The bridge toll measu
oved yesterday by the B
dermen, is expected to
early \$1,000,000 during t
ear for relief funds. T
ill be 10 cents for priv
cles and 15 cents for t
commercial service.
A \$2,000,000 loan from
al Government was sugg
e Committee of TI as th
obtaining relief funds u
mber when a \$4,000,00
proposition is to be su
the voters. This propo
dorsed yesterday at a co
civic and business leader
ity Hall.

In his telegram to Gov
old Mayor Miller suggest
any applications for loan
received immediately af
rears acts on the relief le
ad that there would be a
advantage in applying earl
Text of Mayor's Telegr
"It is imperative," the
telegram read, "that you
prior certify Missouri's ne
Washington, and that you
ans covering same as soon
able. You will recall th
board of Aldermen's form
resolution that you may
get incorporating at
s. We will be glad to lend
stance for this end in de
our local need situation fo
tention to Washington, b
agency of applying imm
m sure is apparent to you
After passing the M
bridge toll tax bill, the B
dermen adjourned until
this measure, approved by
9 to 4, is the largest of
tax bills for relief which ha
considered by the Aldermen
crisis campaign of last

Nine others have been
ut the only one of these
ill produce substantial
as the increase of half a
the gasoline tax, which w
now \$400,000 a year. T
ight are estimated to pr
total of \$700,000.
28,000 Vehicles a Da
It will be up to the Com
nce to devise some mean
ecting the tolls speedily
e hampers traffic on the
The estimate of the rev
ected is based on traffic
which indicate that 28,000
the bridge every 24 ho
these \$500 are in con
service.
The Municipal Bridge
on will meet Monday to
the problem. Members
mission are Mayor
mproller Nolta, Preside

Continued on Page 2, Col